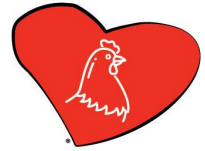


SMOKED CHICKEN SLIDERS



WHAT YOU NEED

For chicken:

2 # chicken thighs
boneless, skinless

1 Tbsp BBQ rub

1 tsp kosher salt

6 Tbsp Your favorite
BBQ sauce

For Pickled Red onion:

1 large onion,
thinly sliced

2 cups white vinegar

12 Slider Buns

PREPARATION

1. To make the pickled onions, place the sliced red onion in a bowl & cover with the white vinegar. Place in the refrigerator for 24 hours.
2. Season the chicken thighs with BBQ rub and kosher salt.
3. Place in a 250°F smoker for two hours or until the chicken reaches an internal temperature of 165°F.
4. Slice the chicken into thin slices.
5. Place the chicken thigh meat on the bottom of the slider bun. Shingle the chicken thigh slices on the bottom of the slider bun. Drizzle with BBQ sauce and top with pickled onions, cover with top of the slider bun.

Yields 6 servings.

