

# Drunken Drumsticks

6 lbs Chicken drumsticks

1 lb Bacon

## The Beer Brine

12 ounces Beer, on the lighter side

8-12 ounces Water (may need more)

1/3 cup Honey

2 cloves Garlic

3 TBSP Kosher Salt

1/4 cup Balsamic vinegar

1 TBSP Spicy brown mustard

1 TBSP Olive oil

3-4 Green onions, diced



## Brine the drumsticks

- Mix together all the beer brine ingredients
- Remove the chicken skin if you have the patience. I like the skin and hate the task.
- Cover the drumsticks with beer brine; add water as needed to cover fully
- Beer-brine the skinless drumsticks in the marinade at least 2 hours, or overnight

## Prepare the drumsticks for the smoker

- Rinse the drumsticks and rub with salt and pepper.
  - A little lemon pepper might be good...
- Wrap a slice of bacon around each drumstick; secure the bacon with toothpicks
- Refrigerate until time to cook

## Smoke those babies

- Prep the smoker for 275 degrees
- Smoke the bacon-wrapped drumsticks for 2 - 2.5 hours
- Occasionally brush or spray the drumsticks with the beer brine

NOTE: INTERNAL TEMPERATURE of 165°F indicates that the chicken is thoroughly cooked. Make sure you measure the meat and not the bone!

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