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

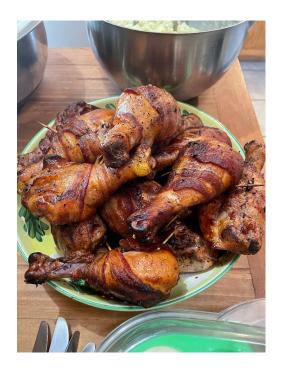
3 TBSP Kosher Salt

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!

Stress
Less
Camping
.com

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com