

Smoked Chicken Drumettes with Orange-Honey Glaze

Recipe from *Weber's Smoke*, by Jamie Purviance.

Serves: 6-8 | **Prep time:** 15 minutes | **Grill time:** 20-30 minutes

Ingredients

- 20 chicken drumettes, about 3 pounds total
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper

Glaze

- ½ cup orange marmalade
 - ¼ cup honey
 - 1 teaspoon kosher salt
 - 1 teaspoon granulated garlic
 - 1 teaspoon granulated onion
 - ¼ teaspoon ground cayenne pepper
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- 2 large handfuls hickory wood chips, soaked in water for at least 30 minutes



Instructions

1. Season the drumettes evenly with the salt and pepper.
2. Prepare a two-zone fire for medium heat (350 to 450F).
3. In a small, heavy-bottomed saucepan over medium heat, combine the glaze ingredients and stir until the marmalade melts, 5 to 6 minutes. Remove from the heat and cover to keep warm.
4. Brush the cooking grate clean. Drain and add the wood chips to the charcoal and put the lid on the grill. When the wood begins to smoke, cook the drumettes over indirect medium heat, with the lid closed as much as possible, until the juices run clear and the meat is no longer pink at the bone, 20 to 30 minutes, turning and basting with the glaze two or three times during the final 10 to 12 minutes. Remove from the grill and serve warm.