SMOKED · EASY

Smoked and glazed chicken drumsticks on the kamado, twelve at once on a rack

Twelve chicken drumsticks (the lower part of the leg, not the thigh) hung on a rack, mild smoke from a poultry blend at 150-160 °C and a homemade barbecue glaze that goes on only in the last 10-15 minutes.



PREP	COOK	SERVINGS	TEMPERATURE
25 min	90 min	6	155 °C

Ingredients

- **12 ud** chicken drumsticks of similar size (about 1.8 kg in total)
- **15 g** sweet pimentón de la Vera (Spanish smoked paprika; 10 g for the rub, 5 g for the glaze)
- **4 g** ground black pepper
- **250 g** ketchup
- **40 g** brown sugar
- **15 g** Dijon mustard
- **18 g** fine salt
- **6 g** garlic powder
- **30 ml** extra virgin olive oil
- **60 g** honey
- **60 ml** apple cider vinegar
- **15 ml** Worcestershire sauce

Method

1 TRIM AND SALT

The day before, pat the drumsticks dry with kitchen paper and use the Fiskars poultry shears to trim the loose skin that hangs off and any scraps of fat at the end. Sprinkle the salt over every side and leave the drumsticks on a rack over a tray, uncovered, on the bottom shelf of the fridge, for 8 to 24 hours. The salt seasons right to the bone and the cold fridge air dries the skin, which is half the work of keeping it from turning rubbery.

2 MAKE THE GLAZE

In a saucepan, mix the ketchup, honey, brown sugar, apple cider vinegar, mustard, Worcestershire sauce and 5 g of pimentón. Simmer gently for 8-10 minutes, stirring, until it coats the back of a spoon. Set aside a third in a clean bowl to serve at the table: that part will never touch the brush. The rest, lukewarm, is what you will brush onto the chicken.

3 LIGHT FOR CLEAN SMOKE

Fill the firebox with lump charcoal and light a single spot. Wrap two handfuls of Weber poultry wood chips in foil, punch 4-5 holes in the packet and set it on the charcoal a hand's width from the lit spot: it will catch as the fire spreads. Fit the two half-moons of the deflector and the grate. Bring the chamber to 150-160 °C at grate level, closing the vents when about 30 °C short, because the ceramic stores heat, and have the chicken ready: the chips smoke for 10-20 minutes.

4 HANG AND PROBE

Mix the oil with 10 g of pimentón, the garlic and the pepper, and rub it over the drumsticks. Hang them in the slots of the Blumtal rack, with the tray underneath, and set it centred on the grate. Push three Inkbird IBT-4XS probes into the thickest part of three drumsticks, one from the centre and two from the ends, without touching bone. Clip the fourth to the grate to read the chamber and close the lid. The temperature table gives 75 °C in the drumstick; going up to 80-85 °C is a choice for texture, not for safety.

5 SMOKE

Let the kamado run at 150-160 °C without opening the lid. With drumsticks of about 150 g, count roughly 50-70 minutes until the slowest probe reads 75 °C, although the next step starts at 70 °C; the clock is only for planning, the probe decides. If the chamber goes over 165 °C, close the top vent a little and watch the trend before touching anything else: ceramic cools down slowly.

6 RAISE AND GLAZE

When the slowest drumstick reaches 70 °C, open the vents to 180-190 °C, leaving the deflector in place: the ceramic takes a few minutes to climb and the chicken keeps cooking. At around 75 °C, open with burping (about 5 cm, about 5 seconds, then fully) and brush the drumsticks with a thin coat of glaze. Close the lid for 5-7 minutes, apply another coat and close it for 5-8 minutes more. Take them out when the slowest probe reads 80-85 °C and the glaze shines without blackening.

7 REST AND SERVE

Lift out the rack with heat-resistant gloves and let it rest for 5 minutes outside the kamado: the glaze sets and stops sticking to your fingers. Remove the probes, move the drumsticks to a platter and sprinkle with a little flaky salt. Serve with the reserved glaze from the clean bowl, a vinegary coleslaw and bread for mopping up.

Editor's tips

- If your kamado is 46 cm (Large or Classic), measure before buying the rack: its diagonal is around 46 cm and it may not fit. The alternative is to lay the drumsticks on the grate, indirect and at the same temperature, turning them halfway through the cook.
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The glaze you serve at the table comes from a bowl the brush has not touched. The brush goes over skin that is still cooking, and whatever comes back on it into the pan should not go raw to the table.

- A packet of chips smokes for about 10-20 minutes, according to the guide to woods for smoking, so the chicken has to be hanging while it lasts. If thick white smoke comes out when you close the lid, wait for it to thin before hanging the chicken: more smoke does not give more flavour, it gives bitterness.
- Choose drumsticks of similar size. With uneven pieces, the small ones overcook while the big ones are still catching up; if there is no alternative, follow the larger pieces with the probes and pull the small ones earlier once they read 80-85 °C.

Gear for this recipe

Kamado Bono Grande XXL 59 cm

This recipe depends on one measurement: the diagonal of the rack, about 46 cm. The Kamado Bono Grande XXL has 59 cm of ceramic and a roughly 49-50 cm grate, so the twelve-drumstick rack sits centred with about 1.5-2 cm clear at each corner, which is not guaranteed on a 46 cm grate. It comes with a ceramic deflector in two half-moons as standard, which cover the coals and keep the rack indirect at all times, both at 150-160 °C for smoking and at 180-190 °C for glazing. The product page gives no clearance under the dome, so the 15 cm of the rack is checked with a drumstick in place and the lid lowered before lighting.

mikamado.es/en/kamados/kamado-bono-grande-xxl-59

Blumtal stainless steel rack for 12 chicken drumsticks, drip tray, 43 cm

Twelve drumsticks lying on the grate need turning one by one and touch each other. The Blumtal stainless steel rack keeps them apart so hot air and smoke reach them on every side, with no turning, and its tray catches the fat and glaze that drip, which would otherwise fall on the deflector and smoke. It measures 43 × 16.5 × 15 cm: its diagonal is around 46 cm, which is why here it goes on the roughly 49-50 cm grate of the XXL and not on a 46 cm one without measuring first. The product page declares it oven-safe but publishes no maximum temperature, so in this recipe it always works indirect, never over direct coals.

mikamado.es/en/accesorios/blumtal-soporte-muslos-pollo-inox

Weber 17833: poultry smoking chips, fruit and nut wood blend, 700 g

A cook of just over an hour with thin, fatty skin calls for mild, short smoke, and that is what this bag gives. The Weber 17833 wood chips are the blend the brand makes for poultry, with hardwoods, fruitwoods and nut woods; the product page does not detail species or proportions. Being chips rather than chunks, they catch quickly and smoke for a short time, so they have to coincide with the first stretch of the cook, when the skin is still cold and takes up most of the smoke. Two handfuls in a perforated foil packet, on the charcoal a hand's width from the lit spot, are enough for all twelve drumsticks if they go in as soon as the smoke thins.

mikamado.es/en/accesorios/weber-virutas-aves-17833-700g

Inkbird IBT-4XS Bluetooth thermometer

With twelve drumsticks spread along a 43 cm rack, a single probe says little: the pieces at the edge, next to the ceramic, can run at a different pace from those in the centre. The Inkbird IBT-4XS comes with four wired probes and Bluetooth connection, and here all of them work: three in drumsticks in different positions and the fourth clipped to the grate to read the chamber at chicken height. With an alarm at 70 °C on the drumstick probes, the app marks the moment to open the vents and raise to 180-190 °C, and another at 80-85 °C the moment to take them out, without opening the lid to look. Those temperatures sit within the range its product page declares.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Fiskars Functional Form 1003033: 25 cm poultry shears

Drumsticks arrive from the butcher with flaps of skin and scraps of fat at the end, which on the rack hang down, burn before everything else and foul the glaze. The Fiskars Functional Form poultry shears, 25 cm long with a 9.5 cm serrated stainless steel blade, trim that excess skin in a couple of cuts and grip wet skin well, where a knife slips. Their job here ends before salting: the drumsticks are served whole, so they are not needed for carving. Afterwards they work just as well for snipping chives over the finished dish.

mikamado.es/en/accesorios/fiskars-tijeras-aves-25cm

Full recipe at: mikamado.es/en/recetas/muslos-pollo-ahumados-glaseados-soporte-kamado

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