

BBQ Pulled Chicken Thighs

Serves: 8-10 people | **Cook Time:** 2 hours | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- 2 forks for shredding
- Small bowls for seasonings
- Sharp knife

Ingredients:

Ingredient	Amount	Notes
Chicken thighs	4 lbs, boneless skinless	Thighs stay moister than breasts
Barbecue sauce	2 cups	Divided use
Chicken broth	1 cup	Low sodium
Yellow onion	1 large, sliced	Thick slices
Brown sugar	1/4 cup	Packed
Apple cider vinegar	3 tbsp	Adds tang
Worcestershire sauce	2 tbsp	For depth
Garlic powder	2 tsp	Not garlic salt
Paprika	2 tsp	Smoked preferred
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Cayenne pepper	1/4 tsp	Optional heat
Hamburger buns	8-10	For serving

Complete Cooking Steps:

Step 1: Set up and Season Chicken

Set up 19 coals with 6 on top and 13 on bottom for 350°F heat.

Mix garlic powder, paprika, salt, pepper, and cayenne in a small bowl. Season the chicken thighs on both sides with the spice mixture, rubbing it in well.

Step 2: Brown the Chicken

Place seasoned chicken in dutch oven and brown 3-4 minutes per side until golden.

Remove browned chicken and set aside.

Step 3: Build Braising Liquid

Add sliced onion to the same pot and cook for 2-3 minutes, until it begins to soften.

Stir in brown sugar, apple cider vinegar, Worcestershire sauce, and 1 cup barbecue sauce.

Step 4: Braise the Chicken

Return chicken to the pot, nestling into the liquid

Cook for 1.5 hours, until the chicken is very tender and shreds easily with a fork.

Step 5: Shred and Finish

Remove chicken from pot and shred into bite-sized pieces using two forks.

Stir in the remaining 1 cup of barbecue sauce and simmer uncovered 10 minutes.

Step 6: Final Assembly

Taste pulled chicken and adjust seasoning with salt, pepper, or additional barbecue sauce.

Extra sauce can be served on the side.

Serving Suggestions:

- Perfect for sandwich night at camp
- Serve with coleslaw and pickles
- Great over rice or baked potatoes
- Leftovers make excellent tacos or salads