

Smoked Campfire Chicken Packets



Serving: 4



Preparing Time: 10 min



Total Duration: 45 min

Ingredients

- ♦ Chicken pieces
- ♦ Dry rub seasoning
- ♦ Wood chips (soaked 30 minutes)
- ♦ Heavy-duty foil

Directions

- ♦ Season chicken with dry rub.
- ♦ Wrap pieces in foil along with damp wood chips.
- ♦ Seal tightly to trap smoke.
- ♦ Cook over indirect heat for 35 minutes for deep, smoky flavor.

Notes

Chicken sealed in foil with soaked wood chips, slowly cooked to infuse deep, smoky flavor, a simple campfire method that tastes gourmet.

