

# SMOKY CHERRY BOMB CHICKEN



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<b>1 QUART COLD WATER</b>	<b>3 HABANERO PEPPERS, SEEDED</b>
<b>1/3 CUP KOSHER SALT</b>	<b>4 CLOVES GARLIC</b>
<b>1/2 CUP WHITE SUGAR</b>	<b>1/2 TSP GROUND ALLSPICE</b>
<b>4 CHICKEN LEG AND THIGH QUARTERS</b>	<b>1 1/2 TSP DRIED THYME</b>
<b>1 PINT CHERRY TOMATOES</b>	<b>1 TSP GROUND CUMIN</b>
<b>1 TSP GROUND BLACK PEPPER</b>	
<b>1/2 TSP CAYENNE PEPPER</b>	
<b>3 TBSP VEGETABLE OIL</b>	
<b>1/2 CUP PREPARED THAI SWEET CHILI SAUCE</b>	

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## PREPARATION

- Combine water, kosher salt, and sugar in a saucepan over low heat; cook until sugar and salt dissolve, 4 to 5 minutes. Set aside to cool to room temperature.
- Puree cherry tomatoes, habanero peppers, garlic, and allspice with the salt and sugar mixture in a blender until smooth.
- Score the skin side of each piece of chicken 2 to 3 times, about 1/8 inch deep. Place chicken pieces in a large bowl or lidded container. Pour tomato brine over chicken pieces, making sure all pieces are covered. Refrigerate 4 to 6 hours.
- Remove chicken pieces and transfer to a plate or baking sheet lined with paper towels. Pat chicken pieces dry with more paper towels.
- When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes).
- Combine thyme, cumin, black pepper, cayenne pepper, and oil in a small bowl.

- Brush each chicken piece with thyme and oil mixture. (Don't put on too much oil or else you'll end up with some serious flare-ups!)
- Smoke the chicken on the Traeger grill grate for 30 minutes to 1 hour.
- Increase the temperature to 350 degrees F and continue to roast the chicken until the internal temperature in the thickest part of a thigh registers 165 degrees F on an instant-read meat thermometer, about 50 to 60 minutes.
- Remove the chicken quarters to a plate and brush each piece with Thai sweet chile sauce. Transfer to a plate and allow chicken to rest for 10 minutes before serving. Enjoy!

**Difficulty:** 3/5  
**Prep time:** 20 mins  
**Cook time:** 120 min  
**Serves:** 4 - 6  
**Hardwood:** Mesquite

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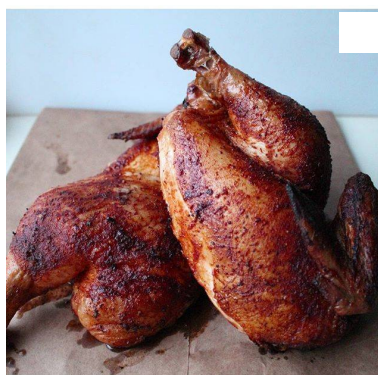
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