

Jasmine Tea-Smoked Chicken Thighs

2 small oranges or tangerines

2 heaping teaspoons loose leaf [jasmine green tea](#)

4-6 star anise pods

2 pounds skin-on chicken thighs

1/4 cup hoisin sauce

1 1/2 tablespoons pomegranate molasses

2 tablespoons canola oil

1 cinnamon stick

Freshly ground black pepper and salt, to taste

1. Zest one orange and peel other; set zest and peels aside. Cut oranges in half and squeeze juice through wire mesh strainer into a bowl. Reserve juice.
2. Scatter orange peels, tea, star anise and cinnamon around center of bottom of smoker. Cover with drip tray and wire rack. Arrange thighs on rack and season generously with pepper and salt. Place on stove over medium heat and after first wisp of smoke appears, cover tightly with lid. Smoke for 20 to 25 minutes. Shut off heat and rest for 5 minutes with lid on.
3. While chicken is smoking, combine zest, hoisin, pomegranate molasses and sriracha in a small bowl. Add about half reserved juice, more if sauce is too thick. Set glaze aside.
4. Pour oil in a nonstick or well-seasoned cast-iron pan over medium high heat. When hot, add chicken, and cook about three minutes per side. Reduce heat to medium low, brush both sides of chicken with glaze, and cook for another few minutes until crisp. Serve immediately, with extra sauce on the side.

PREP Time 30 minutes

Makes 4 servings