BBQ Cupcake Chicken

Ingredients:

- 12 boneless, skin-on chicken thighs
- $^{1}/_{4}$ cup BBQ rub
- 1 $^{1}/_{2}$ sticks (6 oz.) butter
- 2 cups BBQ sauce

Instructions:

- Generously rub the chicken thighs with your favorite rub, coating them thoroughly. Place the thighs on a plate, cover with plastic-wrap, and refrigerate for up to 3 hours. Let the thighs come up to room temperature before smoking.
- Working one at a time, roll a thigh into a ball and place it skin down in one cup of a disposable aluminum muffin tin. It will be a tight squeeze, so press it in as far as you can. Repeat with the rest of the chicken thighs.
- Place a pat of butter on top of each chicken thigh and set the tin in the smoker, uncovered. The smoker should be set to 250^{o} F
- After 90 minutes, carefully remove the muffin tin and use tongs to carefully turn each of the thighs so the skin is facing up. Return to the smoker for 45-60 minutes, until the thighs reach 165^{o} F on a meat thermometer.
- Remove from the smoker, place on a serving platter, and let rest 5 minutes.

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