

What do I do if I don't have a charcoal grill?

Follow the recipe, but use an indirect cooking method on your gas grill. If your gas grill has two burners, bring the grill up to a high temperature with both burners on. Next, turn one burner off and place the thighs over the extinguished burner. If your gas grill has three burners, same technique, but turn off the middle burner and place the thighs in the middle. I'm unaware of a gas grill with one burner, but if that is your situation... get a new grill!

How do I create smoke on a gas grill?

Some gas grills have a smoker box. If so... here is your big chance to use it. If not, no problem. You'll need to make a "smoker pouch". Sounds cool, right? Take the chips you have been soaking and loosely roll them up in heavy duty tin foil. Seal the foil roll and pinch the ends. It should look just burrito but sealed up. Poke about 18 small holes in the top for smoke to escape. Place the smoker pouch directly on the lit burner (it should be turned up on the highest setting) under the cooking grate. If the grate fits over it, replace it. If not, just leave it off for this recipe. The chips will not start to smoke quite as fast with this technique, so give it a few minutes to get going, before you put the thighs on. The pouch should look like this:

