
DEVILED DRUMSTICKS

Prep time: 20 min. Cook time: 45 min. Total time: 2hrs 5 min
Serves 4-6

These deviled drumsticks are addictive with the sweet and spicy sauce that they are marinated in then basted with while cooking. If extra heat is what you are looking for, add some of the jalapeno seeds into the sauce.

8-10 chicken drumsticks, skin removed

Sauce:

2 garlic cloves, minced
1 large jalapeno pepper, seeds removed, finely diced
½ cup ketchup or chili sauce
¼ cup honey
2 Tbsp. white wine vinegar
¼ cup brown sugar
2 Tbsp. Dijon mustard
¼ cup soy sauce
2 Tbsp. Worcestershire sauce
1 Tsp. chili powder
½ Tsp. paprika
½ Tsp. ground ginger
¼ Tsp. black pepper
½ Tsp. salt



Remove skin from chicken and place in a glass baking dish. Combine remaining ingredients in a medium sized bowl and mix well. Remove 1 cup of sauce and set aside for basting. Pour remaining sauce over chicken, cover and refrigerate for 1-4hours. Preheat oven to 400° F. Line a baking sheet with tinfoil and place a cooking rack on top. Remove chicken from baking dish and place on the rack. Bake for about 45 min. or until juices run clear (may take less time depending on oven), basting chicken often with reserved sauce and turning chicken halfway through cooking time (about 20 min.). Remove from oven and serve.

Note: it is easier to remove the skin off the drumsticks while holding under running water. This recipe also works well with skinless bone-in chicken thighs.

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For any questions or comments please send an email to sharon@irishivykitchen.com