

Asian Style Sticky Chicken Drumsticks

Ingredients:

- 3 lbs Drumsticks
- 1 cup soy sauce
- 1 cup brown sugar
- 3 cloves garlic, minced
- 1 tablespoon each ground ginger, dry mustard, chili powder
- 3 tablespoons finely diced crystallized ginger
- 1 teaspoon black pepper
- 1/3 cup honey, optional
- 2 tablespoons sesame oil
- juice from one lemon



Directions:

Combine all the ingredients, except the for the chicken, in a small bowl and whisk together.

Pour marinade in a large resealable baggie. Place chicken into the baggie. Place baggie in a large glass bowl. (to catch any drips)

Refrigerate for at least one hour and up to 24 hours, being sure to turn half way through to marinate evenly.

Take the chicken out of the refrigerator and let stand at room temperature for 30 mins.

Preheat oven to 350° Pour chicken and marinade into a large roaster pan. Cover tightly with aluminum foil. Bake for 2 1/2 to 3 hours.

Remove the chicken from roaster, garnish with sesame seeds and serve.

A recipe from Lynn Huntley of <https://www.turnips2tangerines.com/>