

CRISPY HONEY JEOW BONG CHICKEN DRUMSTICKS

RECIPE



Crispy Baked Drumsticks

- 1200g (2.5 lbs) Chicken Drumsticks
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp paprika
- 1 tbsp Club House Roasted Garlic and Peppers Seasoning
- 2 tbsp baking powder

Honey Jeow Bong Sauce

- 1/4 cup Jeow Bong
- 1/4 cup Honey
- 2 tsp Apple Cider Vinegar

Preheat the oven to 425 F (220 C). Wash the chicken and pat dry. Place in a bowl.

Mix the dry ingredients together in a separate bowl. If you are not using the Club House Roasted Garlic and Peppers Seasoning, use an extra teaspoon of salt.

Pour dry ingredients over the drumsticks and stir to coat. Once fully coated, arrange on a baking rack, on top of a foil lined baking pan. Put in the oven for 60 minutes, turning every 20 minutes.

On the second turning of the chicken, dab chicken fat drippings on the powdery white parts and it will crisp up beautifully in the last 20 minutes.

Once the chicken reaches an internal temperature of 165 F (75 C), remove from oven.

Mix the sauce ingredients together and toss to coat. Sprinkle with sesame seeds and green onion. Enjoy!

Discover recipes and more at
www.InthisornFoods.com

