

BAKED CRISPY CHICKEN DRUMSTICKS

F EASY

Last Modified: 08/14/2018

PREP: 24 Hrs
COOK: 1 Hr
OVEN: 400

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Large	Chicken Drumsticks (Skin On)	

CHICKEN MARINADE

1	Cup	Buttermilk	
2	Tbsp	Poultry Seasoning	

SEASONING MIX

3	Tbsp	Olive Oil	
1	Tbsp	Sea Salt	
1/2	Tsp	Ground Black Pepper	
1	Tbsp	Garlic Powder	
1	Tbsp	Onion Powder	
1	Tbsp	Sweet Hungarian Paprika	
1	Tsp	Dry Mustard	

PREPARATION

FACTOID	Chicken Drumsticks go on sale OFTEN, making this a cheap, easy and delicious main course. I have often used this in a slow cooker to keep hot (NOT as crispy then) as a dish-to-pass with a couple of Sauces on the side.
TOOLS	1) Small Mixing Bowl 2) Aluminum Half Sheet Pan & Wire Rack 3) Large Zip Loc Bag
PREP	DISH 1) Trim off any excess Fat, discard it and set the Chicken Drumsticks aside.
1	THE DAY BEFORE: in a Large Zip Loc bag, mix thoroughly the Buttermilk and Poultry Seasoning. Add in the Drumsticks, squeeze out the air, seal and squeeze to make certain that all of the Drumsticks are evenly coated. Marinate the Drumsticks in the refrigerator for 24 hours. Squeeze & turn over the bag whenever you think of it.
2	DRUMSTICKS: Line an aluminum half sheet pan with wax paper and place a wire rack on top. LIGHTLY pat each Drumstick with paper towels and place them on the wire rack to dry and come up to room temperature for 2 hours.
3	COATING: In a small mixing bowl, whisk in the Olive Oil, Salt, Pepper, Garlic & Onion Powders, Paprika and Dry Mustard until completely blended.
4	OVEN: Preheat the oven to 400 degrees F with a rack in the center.
5	DRUMSTICKS: Using your hands, thinly coat each Drumstick with the Seasoning Mix.
6	DRUMSTICKS: As you finish coating each Drumstick, place it on the wire rack, not touching the others. Remove the waxed paper and replace it with aluminum foil.
7	BAKING: Bake the Drumsticks for 45 minutes to release the Chicken Fat from the Skin.

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8	CRISPING: Heavily (so it is dripping off) brush the tops of each Drumstick with the hot drippings in the bottom of the sheet pan. Turn the Drumsticks over and re-coat. Bake for an additional 15 to 20 minutes until crispy. The internal temperature of the Drumsticks should now be well over the 165 degrees minimum temperature for Dark Meat Chicken.
SERVE	Serve while hot with any Dipping Sauce You Like on the side. Arby's Sauce, BBQ Sauce, Korean Sweet & Spicy Dipping Sauce, etc.