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by ewfood

Chicken Drumlets

Ingredients

For the BBQ sauce: 8fl oz. water

4fl oz. white vinegar

4 oz. Worcestershire sauce

7oz. ketchup

1oz. butter

1.5oz. brown sugar

1 shallot, minced

3 cloves garlic, minced

1 tsp. chili powder

1 tsp. dry mustard

½ tsp. celery salt

2-3 bay leaves

1-2 tsp. liquid smoke

For the chicken: 2lbs. chicken drum sticks

Cajun seasoning

Preparation

- 1 For the BBQ sauce: Combine all the BBQ sauce ingredients to a medium saucepan and stir to combine
- 2 Simmer over low heat for 30-40 min. until thickened
- 3 Strain through a fine metal sieve to get rid of the lumps
- 4 For the chicken: Preheat the oven or grill to 200°C
- 5 Season the chicken with the Cajun seasoning
- 6 Bake the chicken with the BBQ sauce until the chicken is cooked through
- 7 Remove from the sauce and serve.

Cooks Note

Prep time: 15 min; Cook time: 40 min
