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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