



STICKY CHICKEN DRUMSTICKS

HEAT LEVEL 🔥🔥🔥

Satisfy your cravings with our Sticky Chicken Drumsticks - tender and flavorful drumsticks glazed to perfection, offering a deliciously sticky and irresistible treat.

30 Mins

4 Servings

INGREDIENTS

6-8 free-range chicken drumsticks

BASTING SAUCE

45 ml (3 Tbsp) Spur Grill Basting Sauce

15 ml (1 Tbsp) Spur Lemon & Peri Peri Spice

3 ml (½ tsp) grated lemon rind

15 ml (1 Tbsp) fresh lemon juice

45 ml (3 Tbsp) honey

5 ml (1 tsp) ginger, finely chopped

2 cloves garlic, crushed

Freshly ground black pepper, to taste

METHOD

- 1 Use a sharp knife to cut diagonal slices into both sides of the chicken.
- 2 Place chicken onto a grilling rack over an oven pan or place on grid over moderate coals.
- 3 Basting sauce: Mix the Spur Grill Basting Sauce, Spur Lemon & Peri Peri Spice and the remaining ingredients together and baste the chicken. Place under preheated oven grill or over moderate coals for 10 minutes on each side or until golden brown and cooked through. Serve immediately.
- 4 Serve with spicy dip or guacamole dip.

VARIATIONS

None

