



Ingredients 4 Portions

♦ = Kotányi Produkte

16 piece	Chicken drumsticks
2 tbsp.	Sunflower oil
2 tbsp.	Honey
4 piece	Corn on the cob, precooked
20 g	Butter
3 tbsp.	♦ Grilled Poultry Seasoning Mix
	♦ Sea Salt, Coarse
	♦ Pepper Black, Ground

Chicken Drumsticks with Honey Marinade

⌚ 30—40 Min ♡ ♡ ♡

Preparation

- 1 Rinse the chicken legs with cold water and pat dry with paper towel. Cut the skin around the bone at the top.
- 2 Make a marinade by combining the sunflower oil, Kotányi Grill Poultry mix and honey and brush the drumsticks with half the marinade.
- 3 Corn on the cob with butter, then season with salt and pepper.
- 4 Grill the drumsticks on all sides for a total of around 10 minutes, coating with the rest of the marinade toward the end of the grilling time. Also grill the corn on the cob until nicely browned.
- 5 Dish the grilled chicken drumsticks up with the grilled corn on the cob and serve.

