

Chicken Drumsticks with Honey Marinade

30—40 Min

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

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.