

Sticky Teriyaki Drumsticks



PREP TIME : 5 MIN

COOK TIME : 30 MIN

SERVES : 4 to 6

Ingredients :

- **8 chicken drumsticks (about 2 lb/1 kg)**
- **1 cup (250 mL) VH[®] Teriyaki Sauce, divided**
- **1/2 tsp (2 mL) each salt and pepper**
- **1 green onion, sliced**
- **1 tbsp (15 mL) toasted sesame seeds**

Directions :

- 1. Toss drumsticks with 2/3 cup (150 mL) VH[®] Teriyaki Sauce. Cover and refrigerate for at least 2 hours or overnight.**
- 2. Preheat oven to 425°F (220°C). Arrange drumsticks on greased foil-lined baking sheet in single layer. Sprinkle with salt and pepper.**
- 3. Bake for 25 to 30 minutes or until cooked through. Baste drumsticks with remaining sauce. Change oven setting to broil. Return drumsticks to oven; broil for about 5 minutes or until golden brown.**
- 4. Garnish with green onion and sesame seeds.**

Recipe Tips:



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Substitute chicken wings and/or chicken thighs for drumsticks if desired.