Grilled Chicken Drumsticks

Need a little something to get you primed for the State Fair season?? Grab a chicken drumstick and dig in. We show you how to roast these off on the grill and finish them hot on the grill grate to get that crispy skin finish. Its’ like having the fairground food stand in your backyard. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 4 people

##### **Prep time:** 10 Minutes Prep – 4 Hours soak time

##### **Cook time:** 30 – 35 minutes cooking time

##### **Finished Temp:** 180˚internal temp

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 lbs **Chicken Legs, Fresh Approx 8 legs**

### 3-4 Tbsp **Oil, Canolive Blend**

### ¼ Cup **Rub A Dub, 5280 Culinary Or season to taste**

### ¼ Cup **Oink, 5280 Culinary Or season to taste**

### ½ Cup **High Altitude BBQ Sauce, 5280 Culinary**

### ¼ Cup **Fire Honey, 5280 Culinary**

### ¼ Cup **Sweet Soy Sauce**

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# Prep Directions:

* + ***See above for ALL prep instructions***
  + Mix the BBQ sauce, Honey and Soy Sauce together in the basting pot

# Cooking Directions:

**Preparation:**

* Place the chicken legs into a large mixing bowl, add the oil and season to taste with the Oink and Rub A Dub, Cover the bowl, place in the fridge and let soak for 4 hours
* Ignite Weber Grill and adjust temp to 450˚
* Open the chicken leg rack and lock into place
* Place rack into the grill
* Using Long tongs, Load chicken drumsticks and hang from the rack
* Add the Weber Connect probe into the larger chicken drumstick, away from the bone
* Close grill and let the temp level out at 450˚
* Cook the chicken legs at 450˚on the rack until the internal temp reaches 155˚
* Using tongs, carefully remove the legs from the rack and place onto the grill grate
* Cook on the grill grate for 3 minutes to roast the skin
* Leave in the Weber Connect probe
* Baste the drumsticks and let glaze
* Rotate the legs and baste all sides and allow to glaze
* Continue this basting process on all sides
* Cook to an internal temperature of 175 degrees
* Remove from Grill and serve with extra basting sauce
* Enjoy

# Serve with a napkin, or 4

# Grills / Grill Gear Used:

* Weber, Genesis II, Indigo **Ace SKU - 8017320**
* Thermometer, Weber Connect **Ace SKU – 8029955**
* Chicken Leg Rack, Grill Mark **Ace SKU – 8369969**
* BBQ Sauce Basting Pot **Ace SKU – 8370462**

# Shopping List (Products Used):

* Rub A Dub, 5280 Culinary **Ace SKU – 8562050**
* Oink Rub, 5280 Culinary **Ace SKU – 8562043**
* High Altitude BBQ Sauce, 5280 Culinary **Ace SKU - 8561979**
* Fire Honey, 5280 Culinary **Ace SKU – 8017719**