

Oven Baked Honey-Soy Drumsticks

Super easy to make and so yummy!

Bone in chicken (either: 18
chicken wings, 10
drumsticks, 4 thighs and 5
drumsticks, etc.)
Salt and pepper

2 tbs of oil-vegetable, canola, etc.
2 tbs ketchup
½ cup soy sauce
1 cup honey
2 to 3 minced garlic gloves

Preheat oven to 400. If using wings: wash and dry, cut off wing tips and place on a rimmed baking sheet. If using the larger amount of drumsticks/and or thighs: wash and dry and place in a 9x13 inch pan; if using the smaller quantity, wash and dry and place in a 8x8 inch pan. Season lightly with salt and pepper.

Combine remaining ingredients and pour over chicken. Toss with tongs to coat, and arrange skin side down on baking sheet/pan. Cook in oven for 30 mins, then turn over chicken and cook for another 30 mins.

Enjoy!

