



APRICOT & MAPLE SWEET PEPPER GLAZED CHICKEN LEGS (1)

12-14 chicken drumsticks

3 Tbsp. olive oil

2 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Mango Chili Lime Seasoning**

2 tsp. **Onion, Garlic & Herb
Seasoning**

¼ cup **Apricot & Maple Sweet
Pepper Jelly**

¼ cup **Sunset Gourmet's Smoky
Sweet Grilling Sauce**

¼ cup orange juice

Preheat the oven to 375°F. In a large zip-lock bag place chicken legs, add oil and seasoning. Massage until evenly coated. Line a large baking sheet with foil and spray with cooking spray. Arrange the chicken in an even layer on prepared baking sheet and bake in the preheated oven for 35 minutes. Mix **Apricot & Maple Sweet Pepper Jelly, Smoky Sweet Grilling Sauce** and orange juice. Brush over chicken legs and continue baking for 15 minutes, until cooked through. Serve with rice, drizzling some of the sauce over rice.



- **Sunset Seasoned Salt**
- **Mango Chili Lime Seasoning**
- **Onion, Garlic & Herb Seasoning**

- **Apricot & Maple Sweet Pepper Jelly**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**