



sunsetgourmet.ca



CREAMY DIJON CHICKEN DRUMMIES FREEZER MEAL

2 lbs. (.907 kg) chicken drumsticks

2 Tbsp. olive oil

1 pkg. **Creamy Dijon Herb Dip & Cheeseball Mix**

2 tsp. **Sunset Seasoned Salt**

1 tsp. **Hickory & Maple Garlic Seasoning**

1 tsp. black pepper

Add all of the ingredients to a large freezer bag and seal. Mix well, making sure the drumsticks get coated with all of the oil and seasonings. Place in a freezer bag, seal, and freeze.

Cooking Instructions: Thaw in fridge overnight.

On the grill: Turn grill to medium-high heat and lightly oil the grate. Place chicken drummies on grill and flip every 5-7 minutes, until internal temperature reaches 165°F. Cover and let rest for 5-10 minutes before serving.

In the oven: Preheat to 375°F. Spread the chicken legs out on a large baking sheet that has been sprayed with nonstick cooking spray. Bake for 45-60 minutes, turning halfway through to ensure crispiness on all sides. Remove from oven and cool a bit on the baking sheet before serving.

**Cooking time will vary depending on size and thickness of chicken drumsticks.*



- **Creamy Dijon Herb Dip & Cheeseball Mix**
- **Sunset Seasoned Salt**
- **Hickory & Maple Garlic Seasoning**