

Chicken Drumstick with 3 Peppers and Lemon Zest |

Recipe for 4 portions / 12 tapas

Description

Chicken drumsticks with the added taste of 3 pepper mix and lemon zests. Served on the bone like a small ham.

Note

If you don't like the peppery taste, you can always replace the pepper blend with paprika or cumin.

Ingredients

Chicken

- 1 Tbsp Salt
- 1 Tsp Brown sugar
- 0.50 Tsp 3 peppers
- 1 Unit(s) Lemon
- 12 Unit(s) Chicken wings

Preparation

- Preparation time **75 mins**
- Preheat your **barbecue** at **400 F°**

Preparation

Remove the skin from the smaller part of the drumstick and clean the bone with a rag. Crush the peppers with the help of a mortar and pestle. Zest the lemon.

Jambonnette

Combine all of the ingredients of the dry rub in a mixing bowl: 3 Peppers, salt, brown sugar and lemon zest. Add the drumsticks making sure they are well coated and let rest in the fridge for 30 minutes.

Bake in the oven for 35 minutes at 400°F. Let rest for at least 3-4 minutes before eating.

Bon appétit!