

# David's Honey Mustard Drumsticks

David Rekerdres

## INGREDIENTS

8 chicken drumsticks

### ***Glaze:***

4 oz. Clear honey

4 Tbls. White wine vinegar

4 Tbls. Dijon mustard

2 Tbls. Sunflower oil (*I use canola oil*)

4 Tbls. Whole grain mustard

Salt & Pepper

## DIRECTIONS

1. Using a sharp knife, make 2-3 diagonal slashes in chicken drumsticks and place them in a large nonmetallic dish. Mix all ingredients for glaze together in a pitcher, and season to taste with salt and pepper. Pour glaze over drumsticks, turning until drumsticks are well coated. Cover with plastic wrap and leave to marinate in the refrigerator for at least one hour.
2. Preheat grill.
3. Drain chicken drumsticks, reserving marinade. Cook chicken over medium-hot coals, turning frequently and brushing with reserved marinade...25-30 minutes, or until thoroughly cooked.
4. NOTE: I do not have a grill, so I put the drumsticks in the nonmetallic dish (take off the plastic wrap!) in the oven (preheated to 350°F) for about 30 minutes *or until cooked through*. And I think I just leave the marinade in there...then it cooks and becomes a sauce! Oh, and I turn the drumsticks over a couple times throughout the baking process.