

Jenny's Skinless Chicken Drumsticks

I like to make these on Friday so we have snacking drumsticks all weekend. They're good cold, too. You won't miss the skin with these flavorful drumsticks. Poultry skin is not your friend and removing it is easy. Just loosen it a bit at the thick end, grab it with a paper towel and pull towards the bone.

Prep Time: 15 min

Cook Time: 1 hr

Total Time: 1 hr 15 min

Ingredients:

10 to 12 skinless chicken drumsticks

Marinade:

1/4 cup olive oil

Juice of one small orange and one lime

1 Tablespoon horseradish mustard

2 teaspoons Dijon mustard

1 large clove garlic, crushed

2 Tablespoons sugar

1 teaspoon chili powder (not powdered chili)

1 teaspoon salt

pepper to taste

Instructions:

1. Combine marinade ingredients in a large zip top plastic bag. Add chicken and marinate 30 minutes or longer.
2. Preheat oven to 400° F.
3. Line a large rimmed baking sheet with foil and place a baking rack on top.
4. Pour 2 cups of water in pan. Don't worry if the water goes under the foil. (The water helps with splatter in the oven & is optional.)
5. Remove drumsticks from marinade and place on rack.
6. Bake for 1 hour, turning once. Let rest a few minutes before serving.