

# THE CULINARY

*Playground*



## Oven BBQ Chicken

3 chicken drumsticks, skin on  
1 tablespoon ketchup  
1 tablespoon apple cider vinegar  
1 tablespoon brown sugar  
1 teaspoon melted butter  
¼ teaspoon salt  
1/4 teaspoon Worcestershire sauce, or to taste  
1/4 teaspoon chili powder, or to taste  
¼ cup water

Preheat oven to 350 degrees

Place drumsticks in a baking dish and bake for 30 minutes.

Whisk, ketchup, vinegar, brown sugar, butter, salt, Worcestershire sauce, chili powder and water together in a bowl.

Remove chicken from oven and increase oven temp to 425 degrees.

Brush sauce over chicken and return to oven to bake another 20 minutes, turning at least once, until cooked through and an instant-read thermometer inserted near the bone should read 165 degrees F

For crispier skin, turn oven on broil and broil for 4 minutes, turning legs halfway through broil time.