

THE CULINARY

Playground



Oven BBQ Chicken

For a juicer chicken, first brine it. In a mixing bowl combine 2 cups water
2 tablespoons kosher salt, 2 tablespoons brown sugar, 1 clove of garlic, smashed.
Place 4 skin-on chicken drumsticks in gallon sized ziplock bag and pour water mixture over it.
Seal bag and refrigerate for at least ½ hour.

While the chicken is brining, make the BBQ Sauce.
Preheat oven to 400 degrees.

Honey BBQ Sauce

½ cup ketchup
2 tablespoons water
½ teaspoon minced garlic
½ teaspoon worcestershire sauce
1 teaspoon chili powder
3 tablespoons honey
1 teaspoon dijon mustard

Combine ingredients in a small saucepan.
Bring to a boil, then reduce heat and simmer for 5 minutes until sauce will become glossy.
Set aside and allow to cool.

Remove drumsticks from brine and place them in a baking dish.
Pour sauce over drumsticks and cover dish with aluminum foil.
Bake 20 minutes, turn chicken over, replace foil and bake for another 25 minutes until sauce is thick
and chicken is cooked through.