



## Carolina BBQ Glazed Chicken Drumsticks

Oven roasted chicken drumsticks smothered in a zesty BBQ glaze with a touch of mustard and black pepper.

*Servings: 10 Drumsticks (1 per serving)*

Ingredients	Amount	Amount
Tyson® Chicken Drumsticks #26435-928		10 ea.
BBQ Sauce	9.60 oz.	1 C
Cider Vinegar	3.60 oz.	½ C
Yellow Mustard	1.20 oz.	2 Tbsp.
Hot Sauce	0.75 oz.	1 ½ Tbsp.
Ground Mustard, dried	½ tsp	½ tsp
Ground Black Pepper		? tsp

### DIRECTIONS:

- Combine all of the ingredients EXCEPT the chicken drumsticks in a large mixing bowl and whisk together until thoroughly combined. Add the drumsticks to the bowl of prepared sauce and toss together until the drumsticks are evenly coated in sauce.
- Arrange the glazed drumsticks on a sheet pan lined with parchment paper that has been generously coated in non-stick cooking spray. Cover the pan of drumsticks with aluminum foil and bake them covered in a preheated 350°F convection oven for 12 minutes. Remove the foil from the sheet pan and continue to bake the drumsticks uncovered for an additional 8-12 minutes, or until the glaze sets on the chicken and the minimum internal temperature reaches 165°F. Serve immediately, or hold loosely covered in a hot box at 145°F until ready to serve. One Carolina BBQ Glazed Chicken Drumstick per serving.

### **TYSON® PRODUCTS USED:**

#26435-928, *Glazed Chicken Drumsticks*

SKU Number: 26435-928

CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00

Vegetable (oz)	0.00
Calories	160
Total Fat (g)	10.00
Saturated Fat (g)	2.50
Sodium (mg)	320
Carbs (g)	2
Protein (g)	16

