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## RED HEAD HONEY-GLAZED DRUMSTICKS

### Red Head Honey (make ahead):

Mix 2 T Red Head Rub per 1 C honey, ideally 2-3 days ahead of time.

### Ingredients:

Marinade:

- 1/2 C Canola oil
- 1/4 C White Vinegar
- 1 T Soy Sauce
- 4 Cloves Garlic, pressed or minced
- 1/2 C Red Head Honey for marinade
- 8-10 Chicken Legs, skin on
- 1/4 – 1/2 C Red Head Honey, reserved for glazing

### Directions:

Mix all marinade ingredients together well. Marinate chicken legs overnight, making sure they marinate evenly.

Preheat oven to 425 (F). Arrange legs evenly in baking pan with space between. Bake for 40 minutes, then turn legs over and bake another 10 minutes. Legs should be golden brown on the outside, but not burned. Internal temperature should be 165 (F). Ovens can cook at different times and temperatures, so monitor carefully so you don't overcook.

Remove chicken legs from oven and set oven broil. Make sure the legs will not be too close to broiling element. Brush legs with more Red Head Honey and sprinkle with red pepper flakes if you would like a little extra heat. We've also sprinkled with a little extra Red Head Rub, but that's up to you! Broil until honey forms a sticky glaze. Turn legs over and repeat on the other side. Monitor carefully to keep from burning.

### Yield

8-10 servings