

Sticky Lemon & Honey Chicken Drumsticks

Serves 4

Preparation Time: 10 mins

Cooking Time: 30-50 mins

These chicken pieces taste as good as they look.

Ingredients

- ❖ 8 large chicken drumsticks, or more if they are small
- ❖ sea salt and black pepper
- ❖ 45ml (3 tbsp) olive oil
- ❖ 1 head of garlic, halved horizontally
- ❖ few thyme sprigs
- ❖ splash of sherry vinegar
- ❖ 30ml (2 tbsp) dark soy sauce
- ❖ 45ml (3 tbsp) honey
- ❖ 1 lemon, finely sliced

Directions

1. Season the chicken with salt and pepper and heat the olive oil in a large sauté pan. Brown the chicken pieces (in batches if necessary) over high heat with the garlic and thyme for 2-3 minutes on each side until golden brown. Return all the chicken to the pan, add the sherry vinegar and bubble until reduced by half. Drizzle over the soy sauce and honey and shake the pan to mix.
2. Pour in a good splash of hot water and add the lemon slices. Let the liquid bubble and reduce down until syrupy, which will take about 10 minutes or so. By now the chicken should be cooked through.
3. Transfer the chicken to a platter and serve immediately.

Serving Suggestion

- ✓ Serve with mash and green beans or steamed sugar snap peas.

Notes

- ✓ Drumsticks were used in this recipe to ensure even cooking. You are welcome to use chicken wings, thighs or breasts instead.

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