

Betty's Hot Legs Recipe



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In this video, Betty demonstrates how to make her spicy and delicious hot chicken legs. These chicken legs are flavored with a hot, spicy marinade, broiled in the oven, and served with the traditional blue cheese dressing and fresh celery sticks. They are just the best!!!

Note: In the video I made enough sauce to do hot chicken wings and hot chicken legs also. The measurements for the marinade in the hot wings video are double the amounts listed below.

Ingredients:

- 12 uncooked chicken legs
- 3 tablespoons butter or margarine, melted
- 4 tablespoons hot pepper sauce
- 1 tablespoon paprika
- ½ teaspoon salt
- ½ teaspoon ground red pepper
- ¼ teaspoon ground black pepper
- fresh celery sticks
- blue cheese dressing

Begin by preparing your marinade. In a medium-sized bowl, place 3 tablespoons melted butter or margarine, cooled to room temperature. Add 4 tablespoons hot pepper sauce, 1 tablespoon paprika, ½ teaspoon salt, ½ teaspoon ground red pepper, and ¼ teaspoon ground black pepper. Blend, until thoroughly blended. Save out 2 tablespoons of marinade for basting chicken legs while they are broiling. Now, pour the remainder of the marinade into a gallon-sized zip-lock bag. Next, add all of the chicken legs, close the top of the bag, and shake to disperse marinade over chicken legs. Place the bag of coated chicken legs in the refrigerator, and let them marinate for ½ hour to an hour. When ready to cook the legs, remove the legs from the plastic bag and place them individually on a broiler pan. Turn your oven to Broil, and let it get hot. Broil chicken legs about 4 to 5 inches from the heat for about 10 minutes on each side. After the first 10 minutes, remove the broiler pan to a counter, and baste the chicken legs with the reserved marinade, and then turn each piece and baste the other side. Return to the oven, and broil for the remaining 10 minutes to make the outside of the chicken legs crisp and browned. Now, reduce heat to 350 degrees, and turn your oven to Bake. Bake chicken legs another 20 minutes or so, until the chicken is tender and there is no pink when you use a knife to cut into the thickest leg. Note: chicken must be cooked all the way through! Remove legs from the oven, and use tongs to arrange cooked chicken legs on a serving platter. Serve with fresh celery sticks and blue cheese dressing. (I have a fresh blue cheese dressing posted called, Betty's Best Blue Cheese Dressing, if you are interested.) These hot legs are terrific for tail-gating, or for the armchair quarterback, and they can be used as a complete entrée at dinner!!!