

# Betty's Oven Barbecued Chicken Drumsticks



Uploaded on 25 Aug 2011

In this video, Betty demonstrates how to make Oven Barbecued Chicken Drumsticks. The sauce used in this recipe is in the previous upload, Betty's Basic Barbecue Sauce. You may choose a more elaborate sauce, such as Betty's Bourbon Barbecue Sauce, Betty's Own Barbecue Sauce, a sauce of your own making, or a bottled sauce that you can pick up at your local grocery store.

## Ingredients:

10 uncooked chicken drumsticks (legs--thighs are okay, too) (The 10 chicken legs I had weighed 3 ½ pounds.)  
salt, to taste  
pepper, to taste  
cooking oil spray  
fresh pineapple chunks and fresh parsley for garnish

Spray top of a broiler pan with cooking oil spray. (I cover my broiler pan—bottom and top—with aluminum foil to minimize clean-up, before spraying.) Salt and pepper all sides of chicken drumsticks. Place them evenly on top of the sprayed broiler pan. Spray the tops of the chicken drumsticks with the cooking oil spray, and continue to spray or brush with oil throughout the cooking process. Set oven to "Broil" and place pan of prepared chicken drumsticks in the oven. Leave the oven door open with a wooden spoon handle inserted. Cook the chicken drumsticks about 30 minutes, turning often. (If you don't have a "Broil" setting for your oven, you may set it to "Bake." Also, you may close the oven door completely, if desired. You will be checking of the progress of the chicken drumsticks continually.) When the drumsticks are just about done, brush both sides with barbecue sauce and return to the oven for 10 minutes. Repeat this step, if you like more intense flavor and browner drumsticks. When ready to serve, place Oven Barbecued Chicken Drumsticks on a nice platter in a nice arrangement. Garnish with fresh pineapple chunks and fresh parsley. Enjoy!!! --Betty ☐ ♥♥♥♥♥