

Drumsticks with Crispy Cornflake Coating

Recipe By Temi Philip



Cooking and Prep:  2
h 45 m

Serves:  4

Contains: 

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Children love eating with their hands; adults wish they wouldn't. Wrap the bottom of these flavorful drumsticks in foil, and everyone wins.

Ingredients (13)

Chicken

8 chicken drumsticks, skinned

Marinade

3 tablespoons **Gefen Honey** or silan

2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**

salt and pepper, to taste

1/2 teaspoon paprika

1 teaspoon mustard

2 tablespoons oil

1 egg

Coating

2 cups crushed cornflakes or **Gefen Cornflake Crumbs**

1 teaspoon garlic powder

1 teaspoon **Gefen Dried Parsley**

salt, to taste

oil, for spraying, such as **Glicks Cooking Spray**

Start Cooking

Make the Chicken

- 1.** In a large bowl, mix together marinade ingredients. Marinate chicken for one hour, or up to 10 hours.
- 2.** Preheat oven to 350°F (180°C). Mix together coating ingredients. Dip drumsticks into coating mixture so they're covered on all sides.
- 3.** Line a baking pan with Gefen Easy Baking Paper. Spray with cooking spray and arrange drumsticks on top. Spray chicken generously with cooking spray and bake for an hour and a half or until done.

Credits

Photography: Daniel Lailah

Styling: Diane Linder