

# Sticky Chicken Drumettes

Recipe By Zehava Krohn



Cooking and Prep:  45  
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah

Source: Whisk by Ami  
Magazine

These mini-drumsticks can be served either as an appetizer, as shown, or a main course. But don't be upset if the kids end up eating them all up as an *erev Yom Tov* snack.

## Ingredients (17)

### Drumettes

- 2–3 pounds drumettes
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder
- pinch of coarse black pepper
- 1–2 tablespoons **Bartenura Olive Oil**
- oil, for frying

## Flour mixture

- 2 cups flour
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- pinch of coarse black pepper

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## Honey Hot Sauce

- 1/4 cup (1/2 stick) margarine (use soy-free, if needed)
  - 1/2 cup Gefen Honey
  - 1/3 cup hot sauce
  - 1/2 cup brown sugar
  - 1/4 cup Heaven & Earth Ketchup
  - 1 teaspoon Gefen Cornstarch dissolved in 1/4 cup water
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## Start Cooking

### Coat and Fry

1. Season drumettes with salt, garlic powder, and pepper. Drizzle with olive oil.
2. Heat oil for frying in a medium saucepan.
3. In a small bowl, combine flour and seasoning. Dredge drumettes in the flour. When oil is hot, drop drumettes into the oil and fry until outside is golden and crisp, about 8 to 10 minutes. You do not need to worry about whether they are cooked through, as they will cook in the oven for additional time later. Place drumettes on a paper towel-lined plate.

### Prepare the Sauce

- 1.

In a small saucepan over medium heat, melt the margarine. Stir in the honey, hot sauce, brown sugar, and ketchup. Cook for 7 to 10 minutes, until sauce thickens a bit. Stir in dissolved cornstarch.

2. Dip drumettes into the sauce and place in a 9- x 13-inch baking pan. Bake for 8 to 10 minutes.

### **Bake**

1. Preheat the oven to 400 degrees Fahrenheit.
2. Dip drumettes into the sauce and place in a 9- x 13-inch baking pan. Bake for 8–10 minutes.