

Sticky Asian Drumsticks

Ingredients

8 Chicken Drumsticks
1/4 c Honey
1/4 c Hoisin Sauce
2 T Soy Sauce
1 T Rice Vinegar
1 t Sriracha
3 clv Garlic (minced)
1 t Sesame Oil
1 t Ginger (grated)

Instructions

1. In a large bowl combine honey, hoisin, soy sauce, rice vinegar, sriracha, garlic, sesame oil, and ginger.
2. Place chicken into bowl and marinate for at least 3 hours, tossing it every hour or so to make sure all sides are coated.
3. Preheat the oven to 400 degrees F. Set a wire rack over a baking sheet.
4. Place chicken on the wire rack, and bake for 20 minutes.
5. Pour marinade in pot and boil for about 5 minutes.
6. Cook the chicken for an additional 15 minutes more, taking the chicken out and basting with the marinade every 5 minutes.