

# CLASSIC CHICKEN DRUMSTICKS

Here is a very basic recipe that will please just about any crowd. The sauce was inspired by a guy whom I've never met, but I've seen a lot of him on a popular BBQ internet forum. His name is Rick Salmon, and I thank him for his inspiration.

## Ingredients

12 Chicken drumsticks

## Seasoning

1/8 cup Your favorite BBQ seasoning (of course I recommend mine)  
1/8 cup Old Bay seasoning (available in most grocery stores)

## Sauce

1 bottle (18 oz) KC Masterpiece Original BBQ sauce  
1 cup Grape jelly  
2 Tbsp Your favorite hot sauce (I typically use Trappey's or Louisiana)

## Method

Mix the seasonings in a small bowl.  
Lay the drumsticks on a large sheet pan.  
Season all sides of each drumstick with a moderate sprinkling of the seasoning mixture.  
Put all of the chicken in a large zip-top bag and seal, removing the excess air.  
Refrigerate the chicken at least six hours, but preferably overnight.  
Start your fire and prepare for indirect cooking at 325o.  
Add two small chunks of fruit wood (apple or cherry) and one small chunk of hickory to the fire about 10 minutes before you're ready to cook. Wood chips soaked for 30-60 minutes will work well, too. If you're using a gas grill, make a smoker pouch.

Cook the chicken indirect until it reaches 170o internal (about an hour).

While the chicken is cooking...

Melt the jelly in a medium sauce pan over medium heat.  
Add the remaining sauce ingredients, whisk to combine, remove from the heat and set aside.  
Dunk each drumstick in the sauce, return to the cooker, and continue cooking indirect another 20 minutes (turning at 10 minutes).

Remove the chicken from the grill to a large serving platter, and let rest 10 minutes.