

Easy to Make Spicy Skinless Drumsticks



The sauce recipe is good for approximately 10 pieces of chicken

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INGREDIENTS

- 10 pieces of chicken
- 2 teaspoons salt
- ½ teaspoon black pepper
- 2 teaspoons white vinegar
- 8 Tablespoons hot sauce
- 8 Tablespoons butter

You will also need a large pot to boil the chicken and a suitable sized cake pan with sides for the baking process.

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STEP 1 Place the chicken in a large boiling pot and bring to a boil. When the chicken starts to boil reduce heat to low and simmer 30 minutes

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STEP 2 Combine the sauce ingredients in a sauce pan on low heat and stir until butter has melted then remove from heat.

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STEP 3 Allow the chicken to cool down in boiling pot until you can safely remove the chicken. Use tongs to grab drumstick and scrape skin away

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with a fork, then place skinned drumstick in the sided cake pan.



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STEP 4 Pour the sauce over the chicken and brush to evenly coat. Place the pan in the oven @350 degrees for 20 minutes.

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You can adjust the boiling and or bake times to suit your preference for the tenderness of the meat.

CAUTION

BOILING WATER AND HOT STOVES CAN CAUSE SERIOUS BURNS. PLEASE USE EXTREME CAUTION. ALLOWING THE CHICKEN TO COOL AFTER THE BOILING PROCESS IS STRONGLY ADVISED.