

Dragon Drumsticks

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Ingredients:

- 30 drumsticks (skin on)
 - 1/3 cup soy sauce
 - 1/3 cup fish sauce (found in the International aisle of the grocery store)
 - 1/2 cup sugar
 - 3 Tbsp garlic powder
 - 1/3 cup dried onion flakes
 - 1/3 cup Thai sweet chili sauce (also in the International aisle)
 - 1/2 cup chopped scallions
 - Sesame seeds
1. Place drumsticks in large roasting pan. Add soy sauce, fish sauce, sugar, garlic powder and onion flakes. Use your hands to mix ingredients well on drumsticks.
 2. Pre-heat the oven to 450 degrees and also pre-heat grill to approximately 400 degrees.
 3. Once the grill is hot, grill drumsticks for about 5 minutes with the grill lid off, keeping an eye on the drumsticks and turning frequently to prevent charring. *IMPORTANT: Keep the marinade in the pan!* Once you have nice grill marks on both sides, place drumsticks back into the marinade pan.
 4. Pour Thai chili sauce over drumsticks and toss to coat evenly.
 5. Place pan in the oven for about 20 minutes. Half way through, sprinkle scallions over the drumsticks and continue allowing them to cook for the remaining 10 minutes.
 6. When the 20 minutes are up, take the pan out and sprinkle sesame seeds.

This is a HIT with adults and kids!!!