

Grilled Bourbon Chicken Drumsticks

Recipe by Ann Johnson

INGREDIENTS:

- 8 chicken drumsticks (or other chicken parts)
- $\frac{3}{4}$ cup bourbon
- $\frac{3}{4}$ cup light soy sauce
- $\frac{1}{4}$ cup brown sugar
- 1 tablespoon chopped fresh ginger
- 1 teaspoon ground ginger
- 1 teaspoon onion powder
- 1 teaspoon garlic powder



DIRECTIONS:

- Mix all the ingredients except chicken. Stir until the sugar is dissolved.
- Put the chicken into a gallon sized plastic bag. Pour the marinade over the chicken in the bag.
- Place the bag into a shallow pan so that the chicken is covered with the marinade. Place the pan into the fridge for 4-8 hours. Turn the bag and massage the chicken from time to time, so that the marinade will reach all sides of the chicken.
- When it's time to cook, prepare your grill with two zones: direct heat and indirect heat.
- Remove the chicken from the marinade and pat it dry.
- Place the marinade into a saucepan and bring it to a boil. Let it boil for about 3 minutes, which will thicken the sauce and kill any bacteria from the raw chicken. Set it aside until the chicken is nearly done.

- Place the chicken on the portion of the grill with direct heat to brown and sear all sides. Turn the drumsticks every 2-3 minutes until they're brown all over, about 10 minutes all told.
- Then move the drumsticks to the indirect side of the grill until the meat is fully cooked, approximately another 15-20 minutes. Turn the pieces periodically.
- At about 5 minutes before the chicken should be done, baste the cooked marinade onto the chicken drumsticks.
- It is recommended to use a meat thermometer to tell when the chicken is done. Drumsticks should reach an internal temperature of 165°.