



Spicy chicken drumsticks, ideal for an easy week night dinner or the next time you're expecting a few guests.

Ingredients

- 10 chicken drumsticks (about 2 pounds total)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup barbecue sauce
- 1 tablespoon hot pepper sauce
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin

Method

- (1) Preheat oven to 375 degrees F. Coat a 9" x 13" baking dish with non-stick cooking spray.
- (2) Place drumsticks in baking dish and sprinkle with salt and pepper.
- (3) Bake 30 minutes.
- (4) In a small bowl, combine remaining ingredients. Remove drumsticks from oven and pour barbecue sauce mixture over them.
- (5) Bake drumsticks 30 more minutes, or until chicken juices run clear and no pink remains.

Serve with Potato wedges and a slice of lemon...

{fcomment}