



BBQ Chicken Drumsticks



Shopping List:

- 8 Chicken Drumsticks.**
- 4 Tbsp Dark Soy.**
- 1 Tbsp Honey.**
- 2 Tsp Garlic Granules.**
- 2 Tsp Ground Ginger.**
- 2 Tbsp Tomato Passata.**
- 1 Tbsp White Wine Vinegar.**



Step 1.

Add 1 tbsp dark soy sauce to a large bowl.



Step 2.

Add 2 tsp ground ginger to the large bowl.



Step 3.

Add 2 tsp garlic granules to large bowl.



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Step 4.

Add 1 tbsp Honey and 1 tbsp of White wine vinegar to the bowl.



Step 5.

Add 2 tbsp Tomato passata to the bowl and whisk it all together.



Step 6.

Add your chicken drumsticks to the bowl.



Step 7.

Add your chicken to the marinade and refrigerate for 4 hours.



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Step 8.

Pre Heat the oven to 180 degree fan or 200 degrees convectional.



Step 9.

Place the drumsticks onto a baking tray and cook for 20-25minutes.



Final step.

Once cooked enjoy with a side of sweet potato fries or salad.