

Marinated Chicken Drumettes

Chris Berger



Ingredients

Marinade

- 4 garlic cloves, crushed
- 1 cup mixed fresh citrus juice (such as sour orange, grapefruit, and/or lime)
- 1/2 cup soy sauce
- 1/3 cup distilled white vinegar
- 1 1/4 tsp Worcestershire sauce
- 1/4 cup sugar

Meat

- 3-lb. chicken drumettes (or thighs)
- Chinese 5-spice powder
- Ground coriander

Directions

1. Mix all marinade ingredients in a bowl and marinate chicken for a few hours or overnight.
2. Remove chicken, pat dry, and liberally toss with Chinese 5-spice and coriander dry rub.
3. Roast chicken (use cooling rack under preferably) for 20 (drumette) to 30 minutes (thigh) at 325 degrees.
4. Enjoy with rice, chopped scallions, pickled vegetables (cucumber, red onion).

