



MARIONBERRY HABANERO BBQ CHICKEN

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

NA

COOK TIME

NA

SERVES

NA

INGREDIENTS

2-3 lbs of chicken drumsticks (about 10 drumsticks) *

1 tablespoon olive oil or vegetable oil

2 dashes of Worcestershire sauce

1/2 cup of Oregon Growers Marionberry Habanero Jam

Pinch of pepper

2 tablespoons tomato paste

Water to thin out sauce

2 tablespoons apple cider vinegar

Green Onions for garnish- optional

PREPARATION

1. Mix the jam through remaining ingredients (excluding green onions), add 1-2 tablespoons of water to thin out to the consistency of BBQ sauce. Set aside.
2. Place dry drumsticks on a lined baking sheet and par-bake in a 400-degree oven for 35 minutes. When at 5 minutes remaining, turn on grill to medium-high heat. Remove chicken from oven and brush all sides with the prepared sauce.
3. Grill 12-15 minutes, flipping once, brushing with remaining sauce once flipped. Grill time should not exceed 15 minutes. Internal temperature of 185-190 degrees.
4. Garnish with chopped green onions.
5. *To prepare chicken drumsticks, I like to marinate in a dry spice rub 24 hours beforehand. You can also use a brine solution a day in advance as well.