KIKKOMAN

Chicken lollies

Total time **190 mins** **20 mins** preparation time **120 mins** marinating time **50 mins** cooking time

Nutritional facts (per portion):
1,904 kJ / 455 kcal

Fat: **17 g** Protein: **3 g**
Carbohydrates: **2 g**

INGREDIENTS

4 portion(s)

12	chicken drumsticks
3 tbsp	Dijon mustard
1 tsp	rapeseed oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
	salt and freshly ground pepper
1 bunch	spring onions
3 tbsp	white sesame seeds

PREPARATION

Step 1

Pull the skins off the chicken drumsticks and cut through the tendons along the bones. Now, with your thumb and index finger, carefully push the meat down so that you can hold the drumsticks by their exposed bone like lollipops.

Step 2

Combine the mustard, oil and KIKKOMAN soy sauce, then brush the chicken lollies with the mixture. Leave to marinate for several hours or overnight. Season the chicken lollies with salt and pepper about 30 minutes before grilling.

Step 3

Prepare the grill for indirect grilling and preheat it to 180–200°C. Place the lollies onto the indirect cooking zone and grill for about 50 minutes.

Step 4

Meanwhile, wash the spring onions, then brown them whole over direct heat.

Step 5

Just before the end of grilling, brush the lollies again with the marinade and sprinkle with the sesame seeds. Finish grilling the lollies and serve with the grilled spring onions.