

Marinated chicken in smoky whisky

Total time 180 mins 15 mins preparation time 45 mins cooking time 120 mins marinating time

Nutritional facts (per portion):

2692 kJ / 644 kcal

INGREDIENTS

2 portion(s)

3 cloves of garlic3 tbsp table mustard

4 tbsp Kikkoman Teriyaki BBQ-

Sauce with Honey

0.5 tbsp honey (or brown sugar)

4 tbsp whisky1 pinch of pepper

400 g chicken drumsticks

For decoration (optional):

1 sprig of fresh rosemary

lemongarlic bulb

Fat: **41 g** Protein: **42 g** Carbohydrates: **28 g**

PREPARATION

Step 1

3 cloves of garlic - 3 tbsp table mustard - 4 tbsp Kikkoman Teriyaki BBQ-Sauce with Honey - 0.5 tbsp honey (or brown sugar) - 4 tbsp whisky - 1 pinch of pepper

Press the garlic and add the table mustard, Kikkoman Teriyaki BBQ-Sauce Honey, honey (or brown sugar), whisky and pepper. Mix the ingredients thoroughly.

Step 2

400 g chicken drumsticks

Thoroughly coat the chicken drumsticks with the prepared marinade and refrigerate for at least 2 hours.

Step 3

1 sprig of fresh rosemary - **1** lemon - **1** garlic bulb Bake the chicken in the oven (35 - 45 minutes at 180 °C) or grill (about 30 minutes on a preheated grate).

You can refine the dish by garnishing it with a sprig of rosemary, grilled lemon wedges and roasted garlic halves.