

# STICKY DRUMSTICKS

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

8 - 10 chicken drumsticks  
 $\frac{1}{4}$  cup Tomato Sauce  
 $\frac{1}{4}$  cup Hoisin Sauce  
 $\frac{1}{4}$  cup soy sauce  
2 cloves garlic crushed  
1 chilli chopped finely  
2 tspn smoked paprika

## INSTRUCTIONS

Set your oven to Bake or Fanbake 200c 25 minutes with 60% steam  
Mix all marinade ingredients into large bowl or large ziplock bag .  
Add drumsticks and coat thoroughly. Marinate for at least 2 hours or overnight .

Remove chicken from marinade and place on baking tray.  
Preheat Oven, and insert Drumsticks on shelf 2

Cook 25 minutes or until cooked through