



Asian glazed drumsticks

Recipe by Chelsea Goodwin,
from 'Money-saving Meal Plans with Chelsea'



Serves 4



Prep: 10 minutes
Cook: 45 minutes

INGREDIENTS

- 8 chicken drumsticks (about 1.5kg)
- 1 large bunch bok choy
- 1 tablespoon cornflour

Glaze

- 3 cloves garlic, crushed
- ¼ cup (60ml) light soy sauce
- ¼ cup (60ml) honey
- 2 tablespoons brown sugar
- 1 tablespoon oyster sauce
- 1 teaspoon rice wine vinegar
- 1 teaspoon sesame oil

To serve

- steamed jasmine rice
- sesame seeds and sliced green onions

DIRECTIONS

Prep

1. Preheat the oven to 190°C. Line a large baking tray with baking paper.
2. Crush the garlic then add it into a small saucepan along with the soy sauce, honey, brown sugar, oyster sauce, rice wine vinegar and sesame oil for the glaze.

Cook

1. Heat the glaze ingredients over low heat until the sugar has dissolved and the ingredients are evenly combined. Turn off the heat.
2. Put the chicken in a large bowl and coat it well with about ¼ cup (60ml) of the glaze. Leave the rest in the saucepan on the stove. Arrange the chicken pieces on the baking tray, grind some pepper over them and pop the tray on a rack in the middle of the oven.
3. Cook for 40–45 minutes, brushing them with a little more glaze after about 30 minutes. While the chicken is baking, cook the rice and steam the bok choy.
4. Once you've glazed the chicken, mix the cornflour with 1 tablespoon water in a small bowl to make a slurry. Add it into the saucepan with the remaining glaze. Heat on low, stirring until the sauce thickens to a consistency that will stick to the chicken.
5. When the chicken is ready, remove it from the oven. Brush with about half the thickened glaze (or use a spoon to drizzle it over) and sprinkle with sesame seeds and green onions.
6. Serve with steamed jasmine rice and bok choy. Drizzle the remaining glaze over the bok choy.



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