

Chicken drumstick lollipop with bacon, homemade BBQ sauce |

Recipe for 12 tapas



Description

An original way to prepare your chicken drumsticks around a BBQ.

Note

It is possible to make this recipe in the oven.

In both cooking styles, you can protect the drumstick bone with aluminum foil to prevent it from burning too much during cooking.

Ingredients

Chicken drumstick

- 12 Unit(s) Chicken wings
- 12 Slice(s) Bacon
- 12 Pinch(es) Espelette pepper
- Salt and pepper

Ateliers et Saveurs spices

- 40 Gr Salt
- 40 Gr Onion powder
- 40 Gr Paprika

BBQ sauce

- 300 Gr Tomato
- 75 Gr French shallot
- 1 Clove(s) Garlic
- 20 Ml Xérès vinegar
- 25 Gr Brown sugar
- 25 Ml Ketchup
- 5 Gr Ateliers et Saveurs Spices mix
- 2 Drop(s) Liquid smoke
- 1 Tsp Worcestershire sauce
- Salt and pepper

Topping

- 2 Sprig(s) Chives
- Salt and pepper

- 40 Gr Garlic powder
- 80 Gr Sugar
- 80 Gr Brown sugar
- 20 Gr Oregano

- Salt and pepper

Preparation

- Preparation time **90 mins**
- Preheat your **BBQ** at **500 F°**

Setting up

Chop the garlic.

Finely chop the shallot.

Dice the tomatoes.

Chop the chives.

Chicken drumstick

Make an arc-shaped cut in the flesh under the joint of the drumstick. Bring the flesh down to form a ball of flesh at the base of the drumstick, the bone will be clean.

Season the flesh of the drumsticks with Espelette pepper and salt.

Wrap a strip of bacon around the drumstick like a gift wrap. Prick with a toothpick to hold the bacon in place.

BBQ cooking

Place the drumsticks on the grill of your BBQ, paying attention to the power of the fire. Once they are nicely colored, place them on the upper grill to finish cooking them indirectly (oven style).

Oven cooking Place the drumsticks on an oven tray with baking paper, place in a hot oven, 420°F (210°C), for about 25 to 30 minutes, depending on the power of your oven.

BBQ sauce

In a saucepan, cook the tomatoes with a little oil and the spice mix, shallot and garlic.

Add all the remaining ingredients and cook for around 30 minutes. Transfer to a blender, smooth and season to taste.

Ateliers et Saveurs spices

Mix them together and keep them in a dry and temperate place.

Finition

All you have to do is dip the drumsticks in the BBQ sauce and take a bite.

Garnish with a sprinkling of chives.

Bon appétit!