

# Smoked paprika and citrus zest chicken drumsticks with a buttermilk ranch sauce

Recipe for 12 Tapas

## Description

Chicken drumsticks marinated with lemon zest and smoked paprika served with a home made buttermilk and fresh herb ranch sauce.

## Note

To enhance the flavor of the chicken, marinate the night before.

## Ingredients

### Drumsticks

- 12 Unit(s) Chicken wings
- 12 Gr Salt
- 5 Gr Brown sugar
- 5 Gr Smoked paprika
- 1 Unit(s) Lemon
  
- Salt and pepper

### Ranch sauce

- 150 Ml Buttermilk
- 150 Ml Sour cream
- 1 Clove(s) Garlic
- 10 Sprig(s) Parsley
- 10 Sprig(s) Chives
  
- Salt and pepper

## Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

### Preparation

Zest the lemon. Mince the garlic, parsley and chives.

### Chicken drumsticks

In a mixing bowl, combine the chicken, lemon zest, salt, brown sugar and smoked paprika. With gloves, combine well for 5 minutes. Let rest for 10 minutes and place the drumsticks on a baking sheet. Cook in the oven for 35 minutes.

### Ranch sauce

In a mixing bowl, combine all of the sauce ingredients. Season to taste with salt and pepper.

**Bon appétit!**