

# ★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp  
74°C/165°F



40 mins



£4



4 serving

## RECIPE

### Chicken Lollipops



## INGREDIENTS

### For the Chicken

1 packet of chicken drumsticks  
1 cup of your favourite bbq sauce, you can of course make your own  
30gms of rub

### For the Brine

1 Litre Water  
100gms Salt  
75gms sugar  
2 garlic cloves smashed  
1 onion sliced  
1 lemon sliced  
1 sprig rosemary  
1 sprig thyme

## METHOD

1. For the brine – bring all the ingredients to the boil then allow to cool completely.
2. Cut the bottom of the drumstick to help it sit upright. Trim round the bone of the drumstick just above the meaty bit. Remove pin bone and tendons.
3. Place the drumsticks in the brine and leave overnight.
4. Remove the drumsticks from the brine and leave to dry for 30 mins uncovered on a plate in the fridge.
5. While the drumsticks are drying prepare your bbq for indirect cooking, you are looking for a temperature of around 250-275°F/122-135°C.
6. Sprinkle with your chose rub and place the drumsticks on the bbq. They will take around 40 mins but check the internal temperature of them to make sure they are done (165°F or 74°C).
7. Put your sauce in a cup and dip each drumstick in then place back on the bbq to allow the glaze to set.

Brining may be new to many of you but it really takes chicken drumsticks to the next level.

Recipe from **Chillin N Grillin**