

KITCHEN COLLECTION NO. 002

AT HOME
with
TIA

SWEET & SMOKY Grilled Drumsticks

JUICY. FLAVORFUL. PERFECT FOR THE GRILL.

Sticky,
Smoky &
So Good!



PREP TIME
10 MIN
+ MARINATE



COOK TIME
30–35 MIN



GRILL TEMP
375–400°F



SERVINGS
4–5

INGREDIENTS

- 8–10 chicken drumsticks (thawed)
- 3 tbsp olive oil
- 2 tbsp honey
- 1 tbsp bottled lemon juice
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp Italian seasoning
- ½ tsp black pepper
- 1 tsp kosher salt
- Optional: pinch of cayenne if you like a little heat

DIRECTIONS

- 1 Pat the drumsticks dry with paper towels.
- 2 Whisk all marinade ingredients together.
- 3 Coat the drumsticks well.
- 4 Let them marinate for 30 minutes to 4 hours in the refrigerator.

GRILL DIRECTIONS

- 1 Preheat grill to 375–400°F.
- 2 Oil the grates.
- 3 Grill over indirect heat with the lid closed for about 25–30 minutes, turning every 8–10 minutes.
- 4 Move them over direct heat for the last 3–5 minutes per side to caramelize the outside.
- 5 Cook until the thickest part reaches 175–185°F. (Drumsticks are much more tender at this temperature than stopping at 165°F.)

RECIPE CARD

No. 002

Made with love...
from my kitchen to yours.

PROGRESS,
NOT PERFECTION.



TIA'S TIP

After taking the drumsticks off the grill,
let them rest for 5 minutes before serving.
It helps keep the meat juicy!



WHAT YOU'LL NEED

- Mixing bowls
- Whisk
- Tongs
- Meat thermometer
- Basting brush
- Grill (gas or charcoal)

OPTIONAL GLAZE (MY FAVORITE PART!)

Mix together:

2 tbsp BBQ sauce • 1 tbsp honey • 1 tsp melted butter

Brush this on during the last 2–3 minutes of grilling
so it gets sticky without burning.



SERVE IT WITH

- Grilled corn on the cob
- Roasted potatoes
- Pasta salad
- Coleslaw
- Watermelon



SUBSTITUTIONS

- No honey? Use maple syrup or brown sugar.
- No smoked paprika? Use regular paprika + a pinch of liquid smoke.
- Want more heat? Add a pinch of cayenne or red pepper flakes.

STORAGE & REHEATING



Refrigerate: Store leftovers in an airtight container for up to 4 days.



Reheat: Warm in a 325°F oven for 10–15 minutes or until heated through. You can also reheat on the grill over low heat for a few minutes.

Good food brings
people together.
That's what
home is all about.



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