Oven Baked Chicken Legs – The Art of Drummies

Oven baked drumsticks are about as easy as a recipe can get. Just pat dry the drumsticks, spice, and cook in a high oven. Then you will have crispy goodness for the family.

Course: Main Course  
Cuisine: American  

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Ingredients

- 6 Chicken drumsticks about 1 1/2 lbs  
- 7:2:1 or 7:2:2 seasoning or kosher salt and pepper

Instructions


2. Trim off any extra skin and any loose joint pieces.

3. Spice to taste. A light sprinkling of my 7:2:1 seasoning is great. If you don’t have that, mix one tablespoon kosher salt, one teaspoon pepper and optionally 1/2 teaspoon garlic powder (granulated preferred) and 1/4 teaspoon Cayenne (skip for little ones). This makes more than you need. Keep for next time.

4. Placed on a prepared cooking pan with the thicker part of the drumstick to the outside. I usually line with aluminum foil to help clean up. A rack elevates the chicken to help all sides cook evenly. You can do it without the rack but better with it. Of course, a heavy spray of PAM on the rack or foil.

5. Cook to 185 plus internal temp. DO NOT STOP SHORT of 185. About 35 minutes in my oven. Let set for 10 minutes before serving. They are way too hot to eat right away and will be better after a rest.

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