

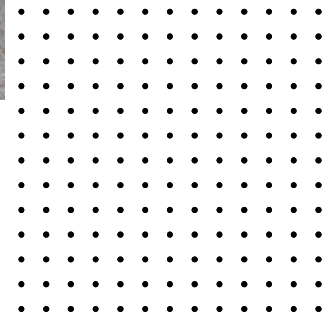
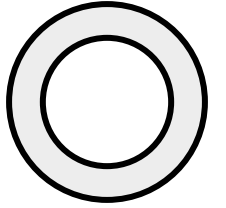
B B Q C h i c k e n D r u m s t i c k s

SMH ACTIVITY HUB



Ingredients

- 8 Chicken Drumsticks
- x8 tbsp dark soy sauce
- x1 tbsp honey
- x2 tsp garlic salt
- x2 tsp ground ginger
- x2 tbsp passata
- x1 tbsp white wine vinegar



Equipment

- Large bowl
- Whisk
- Teaspoon
- Tablespoon
- Cooking Tongs
- Roasting Tin
- Cling film



STEP 1

Add x1 tbsp dark soy sauce to large bowl



STEP 2

Add x2 tsp of ground ginger to large bowl

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STEP 3

Add x2 tsp of garlic salt to large bowl



STEP 4

Add 1 tbsp of honey & 1 tbsp white wine vinegar to bowl



STEP 5

Add x2 tbsp of passata to bowl
and whisk all ingredients
together



STEP 6

Grab 8 drumsticks and add to the large bowl



STEP 7

Add your chicken to the marinade and refrigerate for 4hours



STEP 8

Once marinated pre heat the oven to 180 degree fan or 200 convectional



STEP 9

Place marinated wings into roasting tin and cook in oven for 20-25mins



STEP 10

Once cooked serve with side of choice (sweet potato fries/wedges or salad).

Enjoy !!

