

Crispy-Skinned Baked Chicken Drumsticks

October 21, 2021

- 8 (4 oz each) skin-on chicken drumsticks (about 2 pounds)
 - 2 tablespoons olive oil
 - ½ teaspoon kosher salt
 - ½ teaspoon black pepper
 - 1 teaspoon garlic powder
 - 1 teaspoon onion powder
 - 1 teaspoon smoked paprika
 - ¼ teaspoon cayenne pepper (optional)
1. Preheat oven to 400 degrees F. Line a rimmed baking sheet with parchment paper and arrange the drumsticks in a single layer.
 2. Make the seasoning paste: In a medium bowl, use a fork or a spatula to mix the olive oil, salt, pepper and spices.
 3. Using a pastry brush or your hands, coat the chicken pieces with the seasoning paste.
 4. Bake the drumsticks uncovered until their internal temperature reaches 165 degrees F, about 40 minutes.
 5. Baste the drumsticks with the pan juices using a clean pastry brush. Serve immediately.

Serves: 4

Prep time: 10 minutes

Cook time: 40 minutes

Note: Check the drumsticks after 30 minutes. If they seem to be darkening too fast on top, loosely cover them with foil and keep cooking until they are cooked through.