

Dans Easy Spicy Chicken

My go to snack for sailing, an very easy to make sailing friendly meal.

Only 3 ingredients

- Chicken Drumsticks
- Olive Oil (EVO not required)
- Spices – I use Tony Chacher’s Original Creole (but you can make your own

Prep:

Wash chicken and pat dry

Lightly oil big pan (Chicken will give off oil so use something that will capture it)

Pre heat oven to 400 degree F.

Lightly coat chicken with oil

Sprinkle spice over chicken (both sides) – more spice + more spicy

Cook:

Cook at 400 degree for 45 mins (Flip them over at 25 mins)

That’s it!

I make dozen or so at a time and keep in zip bag in fridge and take about 3 for each guest min.
They sell fast.