

tequila-honey-lime marinated drumsticks

Prep: **15 min.**Marinate: **4 hrs.**Grill: **50 min.**

ingredients

1/2 cup blue agave tequila

1/2 cup untoasted walnut oil

1/2 cup honey

2 to 3 limes (1 tsp. finely shredded peel plus 1/4 cup juice)

1 tsp. kosher salt

Optional add-ins: 2 cloves garlic, minced; 1/2 tsp. ground cumin; 2 **shallots**, minced

12 chicken drumsticks

Lime and/or orange slices

Fresh **cilantro**



directions

1. For marinade, in bowl whisk together tequila and oil. Whisk in honey, lime juice, peel, salt, and desired add-ins. Cover and refrigerate marinade up to 2 days.

2. Place drumsticks in a self-sealing plastic bag set in shallow dish. Add marinade; seal. Refrigerate 4 to 8 hours, turning occasionally. Drain; discard **marinade**.

3. For charcoal grill, arrange medium-hot coals around drip pan. Grill drumsticks 50 to 60 minutes over drip pan, covered, until chicken is no longer pink (180 degrees F), turning once halfway. (For gas, heat grill. Reduce heat to medium. Adjust for indirect cooking. Grill as above.) Makes 6 servings.

nutrition facts

Calories 274, Total Fat (g) 15, Saturated Fat (g) 4, Monounsaturated Fat (g) 5, Polyunsaturated Fat (g) 4, Cholesterol (mg) 118, Sodium (mg) 243, Carbohydrate (g) 4, Total Sugar (g) 3, Fiber (g) 0, Protein (g) 28, Vitamin C (DV%) 13, Calcium (DV%) 2, Iron (DV%) 9, Percent Daily Values are based on a 2,000 calorie diet