
Drumsticks with Peach Molasses Glaze

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

Servings: 6

12 drumsticks

yellow mustard

DRY RUB

4 teaspoons pepper

2 teaspoons Kosher salt

2 teaspoons garlic powder

GLAZE

1 1/2 cups peach preserves

5 teaspoons molasses

1 tablespoon soy sauce

1 tablespoon Dijon mustard

Brush each drumstick with a light coating of yellow mustard.

In a bowl, mix the pepper, Kosher salt and garlic powder together. Season each coated drumstick with the rub.

Place the drumsticks on the grill. Close the lid on the grill and cook via indirect heat (300 degrees) method for approximately 40 minutes or until their internal temperature reaches 180 degrees.

Place the peach preserves, molasses, soy sauce and Dijon mustard in a blender. Blend until smooth. Pour into a bowl and reserve at room temperature.

Remove the chicken from the grill and plunge each drumstick into the glaze. Return the chicken to the grill. Cover the grill and continue to cook with the indirect heat method for approximately 5 minutes or until the glaze has caramelized.

Chicken, Grilled

Per Serving (excluding unknown items): 219 Calories; trace Fat (1.2% calories from fat); 1g Protein; 57g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 864mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat; 3 1/2 Other Carbohydrates.