

Thai Baked Chicken Drumsticks

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Ingredients

1 3/4 lbs or 6 chicken drumsticks
2 tablespoons finely chopped cilantro stems
3 cloves garlic, minced
Chopped cilantro leaves, for garnishing
Thai sweet chili sauce, for dipping

Marinade:

1 tablespoon oil
1 3/4 tablespoons fish sauce
2 tablespoons coconut milk
1 tablespoon honey or Thai palm sugar
3 dashes ground black pepper
Pinch of cayenne pepper
Pinch of turmeric powder

Directions

Preheat oven to 375F.

Rinse the chicken and pat dry with paper towels. Combine all the ingredients in Marinade, whisk to mix well to form a nice milky pale yellow mixture.

Add the cilantro and garlic to the chicken, rub onto the chicken drumsticks with your hand. Add the Marinade to the chicken, mix to coat well and marinate for 30 minutes or best for two hours.

Arrange the chicken on a cookie sheet lined with parchment paper, bake for 40 minutes or until the chicken is cooked through. Garnish with chopped cilantro and serve immediately with Thai sweet chili sauce.