

Bourbon Molasses Chicken Drumsticks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	butter
1	cup	minced onion
1	cup	ketchup
1/4	cup	molasses
2	tablespoons	brown sugar - packed
1 1/2	tablespoons	Worcestershire sauce
2	teaspoons	yellow mustard
3/4	teaspoon	ground black pepper
1/4	teaspoon	chili powder
1/4	cup	bourbon
		chicken
1 1/2	teaspoons	coarse kosher salt
12		chicken drumsticks

Melt butter in large saucepan over medium heat. Add onion; saute until soft, about 6 minutes. Add next 5 ingredients, 1/4 tspn black pepper, and chile powder. Reduce heat to medium low; simmer until sauce thickens, about 15 minutes. Stir in burbon; cook until heated through, about 3 minutes. Season with salt.

Mix 1 1/2 tspns salt and 1/2 tspn pepper in bowl. Loosen skin on drumsticks. Rub salt and pepper mixture under skin without tearing skin. Cover; let stand at room temperature 30 minutes.

Prepare BBQ. Grill drumsticks until skin is crisp and juices run clear, turning to cook all sides, about 25 minutes. Transfer 1/2 cup barbecue sauce to a small bowl; reserve. Brush drumsticks with remaining sauce and cook until glaze forms, about 3 minutes longer. Transfer to platter and serve with reserved sauce.