

# chile and honey chicken legs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	chile powder
1	tablespoon	mild honey
1	tablespoon	fresh lime juice
1	teaspoon	salt
1/2	teaspoon	black pepper
4	whole	chicken leg - thighs and drumsticks separated

Put oven rack in upper third of oven and preheat to 425. Line bottom of shallow baking pan with foil and set an oiled metal rack in pan.

Stir together chile powder, honey, lime juice, salt and pepper in a large bowl. Add chicken and turn to coat.

Transfer chicken to rack, arranging in a single layer, then bake, turning once, until cooked through, 30 to 35 minutes.