

Grilled Lemon Oregano Chicken Drumsticks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	fresh lemon juice
2	tablespoons	fresh oregano - coarsely chopped
2	cloves	garlic - pressed
1	tablespoon	extra virgin olive oil
1 1/2	teaspoons	kosher salt
1	teaspoon	lemon peel - freshly grated
8		chicken drumsticks

Whisk first 6 ingredients in small bowl. Season to taste with freshly ground black pepper. Pour marinade into 1 gallon resealable plastic bag; add chicken and seal. Turn bag to coat chicken. Marinate at room temp 30 minutes or in fridge for up to 2 days, turning occasionally. Grill chicken, turning frequently till cooked through and golden, about 30 minutes.