

Honey-Mustard Drumsticks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	brown sugar
1 1/2	teaspoons	garlic powder
1 1/2	teaspoons	onion powder
1	teaspoon	dry mustard
		salt and pepper
4	pounds	bone-in, skin on chicken drumsticks
3/4	cup	dijon mustard
1/2	cup	honey

Coat inside of slow cooker with vegetable oil spray. Mix sugar, garlic, onion, dry mustard, 1 tspn salt and 1/2 tspn pepper together, then rub mixture evenly over chicken. Transfer to slow cooker.

Mix dijon and honey in a bowl. Pour 1/2 cup over chicken and toss to coat; reserve remaining mixture. Cover and cook until chicken is tender, 4-6 hours on low.

Adjust oven rack to middle position and heat oven to 450. Place wire rack in foil-lined baking sheet and coat with vegetable oil spray. Transfer chicken to sheet, discard liquid.

Brush chicken with 1/2 of reserved mixture and broil until lightly charred, 10-15 minutes. Flip chicken and brush with remaining mixture and broil until lightly charred, 10-15 minutes.