



Risen Acres

HARVEST OF HOPE / RECIPE CARD

FARM-RAISED POULTRY

Garlic herb drumsticks

Simple pantry seasonings and crisp, oven-roasted chicken.

SERVES 4

PREP 10 minutes

COOK 35-45 minutes

INGREDIENTS

- 8 chicken drumsticks
- 2 tbsp olive oil or melted butter
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp dried thyme
- 1/2 tsp salt, or to taste
- 1/4 tsp black pepper

DIRECTIONS

- 01** Heat the oven to 425 F. Lightly oil a rimmed baking sheet. Pat the chicken dry with paper towels; do not rinse raw poultry.
- 02** Toss the drumsticks with oil or butter, garlic powder, paprika, thyme, salt, and pepper. Arrange in one layer with space between pieces.
- 03** Roast for about 35-45 minutes, turning once if needed. Cooking time varies with the size of the pieces and your oven.
- 04** Use a food thermometer in the thickest part, away from bone. Every piece must reach at least 165 F. Rest briefly, then serve with vegetables.

A SKILL TO KEEP

A little space between the drumsticks helps the skin roast rather than steam.



WATCH THE COOKING LESSON

Cooking With Claudia | Crispy baked drumsticks
youtube.com/watch?v=6Cdm0ZheDy8

Chicken: 165 F minimum in the thickest part, away from bone. Use a food thermometer.