



*A Recipe from Knowgluten.me*

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## **Gluten Free Marinated Chicken Drumsticks**

### **Ingredients:**

- 8 drumsticks (or 2 per person)
- 1/4 cup olive oil
- 1/4 cup bbq sauce (I like Stubbs Hickory and Bourbon or Stubbs Sweet Heat)
- 2 tsp ground coriander seed
- 1/2 T salt

### **Directions:**

1. Combine everything in a ziplock bag and massage until chicken is coated.
2. If desired, marinate in bag for at least 10 minutes.
3. Place drumsticks in an open baking dish
4. Cook uncovered at 375F until chicken skin is crispy and meat pulls away from the bone. About 45 mins for fresh and 60 mins for frozen.