

Marinated chicken in whisky with teriyaki BBQ sauce, garlic and mustard

Total time 180 mins 15 mins preparation time 45 mins cooking time 120 mins marinating time

Nutritional facts (per portion):

2,692 kJ / 644 kcal

INGREDIENTS

2 portion(s)

3 cloves of garlic

3 tbsp mustard

4 tbsp Kikkoman Teriyaki BBQ-

Sauce with Honey

0.5 tbsp honey (or brown sugar)

4 tbsp whisky1 pinch of pepper

400 g chicken drumsticks

For decoration (optional):

sprig of fresh rosemary

lemongarlic bulb

Fat: **41 g** Protein: **42 g** Carbohydrates: **28 g**

PREPARATION

Step 1

3 cloves of garlic - 3 tbsp mustard - 4 tbsp <u>Kikkoman Teriyaki BBQ-Sauce with Honey</u> - 0.5 tbsp honey (or brown sugar) - 4 tbsp whisky - 1 pinch of pepper

Press the garlic and add the mustard, Kikkoman Teriyaki BBQ-Sauce Honey, honey (or brown sugar), whisky and pepper. Mix the ingredients thoroughly.

Step 2

400 g chicken drumsticks

Thoroughly coat the chicken drumsticks with the prepared marinade and refrigerate for at least 2 hours.

Step 3

1 sprig of fresh rosemary - **1** lemon - **1** garlic bulb Bake the chicken in the oven (35 - 45 minutes at 180 °C) or barbecue (about 30 minutes on a preheated grill).

You can refine the dish by garnishing it with a sprig of rosemary, grilled lemon wedges and roasted garlic halves.