

# 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):  
**2692 kJ / 644 kcal**

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

## 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** whisky  
**1 pinch** of pepper  
**400 g** chicken drumsticks  
**For decoration (optional):**  
**1** sprig of fresh rosemary  
**1** lemon  
**1** garlic bulb

## PREPARATION

### Step 1

**3** cloves of garlic - **3 tbsp** mustard - **4 tbsp** Kikkoman Teriyaki BBQ-Sauce with Honey - **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.