KIKKOMAN

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

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 & Smoky Taste
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 & Smoky Taste - **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.