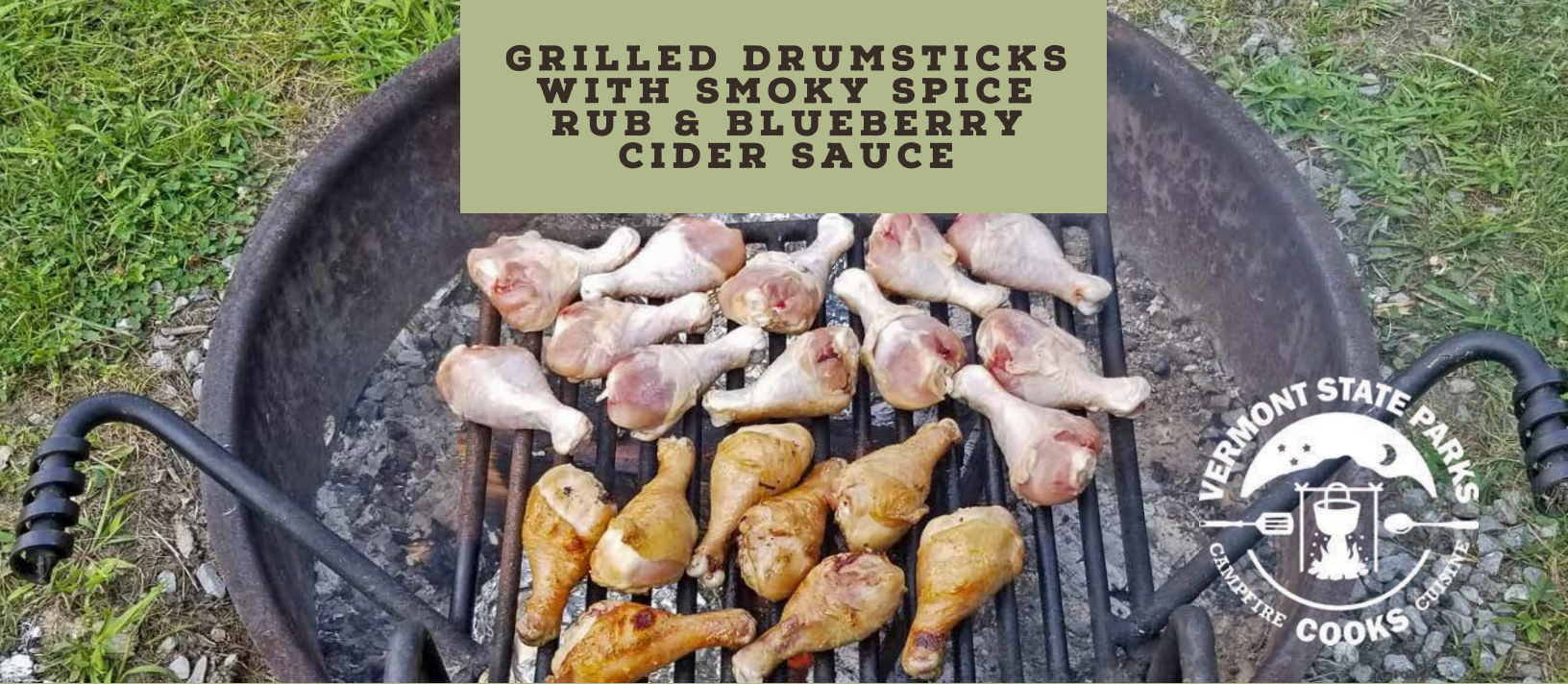


GRILLED DRUMSTICKS WITH SMOKY SPICE RUB & BLUEBERRY CIDER SAUCE



Ingredients

Chicken drumsticks,
or other chicken
pieces, if preferred

Salt

Spices, including
smoked paprika,
black pepper,
and chipotle
powder, mixed

Nice hard cider

Blueberries, and
other berries, if
desired (we used

some sour cherries)

Directions

1. Remove the chicken from its packages, and pat dry. Let sit for a few minutes to allow the skin to dry further.

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2. Amply season the chicken on all sides with salt.

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3. Roll the chicken pieces in your smoky spice blend.

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4. In a small pot, combine the berries and hard cider, and bring to a simmer. Move the pot around over the fire to keep the sauce at a simmer.

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5. Place the drumsticks on the grill, and cook until golden brown on the first side.

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6. Turn the chicken, and cook until it is cooked through (165-Fahrenheit). When it's fully cooked, you'll notice that any juices that are running from the chicken are clear – not red – and that it feels firm when you press on it. If you're in doubt, cut it open to see if it's white and opaque.

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7. When the sauce has reduced to a thickness you like, add a couple tablespoons of butter, and taste for seasoning. Add salt and vinegar as needed.

**ON A HOT DAY, DRUMSTICKS
ARE A GREAT THING TO
COOK OVER THE FIRE.**

**THEY COOK PRETTY
QUICKLY, TASTE GOOD AT
ROOM TEMPERATURE, AND
ARE PERFECT FOR EATERS
OF ALL AGES.**

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SEASONING THE CHICKEN
IN ADVANCE, AND USING
SOME INTERESTING SPICES,
CAN TURN A PRETTY
COMMON DISH INTO
SOMETHING A LITTLE BIT
MORE SPECIAL. THE FRUIT
AND HARD-CIDER SAUCE
SEALS THE DEAL.**