

ROSEMARY GRILLED CHICKEN DRUMSTICKS



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
866861	Tyson Chicken Drumsticks	6
860311	Light Brown Sugar	½ cup
217523	GFS® Clover Honey	¼ cup
432050	Primo Gusto® Extra Virgin Olive Oil	¼ cup
124524	GFS Soy Sauce	¼ cup
358851	Worcestershire Sauce	¼ cup
224839	Trade East® Garlic Powder	2 tsp.
679132	Fresh Rosemary	2 tsp.
312267	Dijon Mustard	1 Tbsp.
108308	GFS® Granulated Iodized Salt	To taste
225037	Trade East Regular Ground Black Pepper	To taste

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Mix together all marinade ingredients, put chicken legs in marinade and coat thoroughly. Refrigerate for two hours.

Grill chicken legs to 165° internal temperature. Plate and garnish with Rosemary. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*