



Oriental Drumsticks
RECIPE

Oriental Drumsticks



Cooking time 15 mins
Preparation time 25 mins
Serves 6

Change things up at your next braai with these aromatic Oriental Drumsticks marinated in Royco® Chicken Marinade and eastern flavours.

Ingredients

- 12 chicken drumsticks
- 1 packet Royco® Chicken Marinade
- 3cm piece fresh ginger, peeled and grated
- 1 garlic clove, crushed
- 10 ml Chinese five spice
- 5 ml crushed chilli
- 30 ml soy sauce

Vegetarian

Replace the chicken with thick slices of aubergine or brown giant mushrooms.

Family Friendly

If kids will be joining in on this Oriental feast, simply leave out the crushed chilli.

Method

1. Slash the chicken drumsticks three to four times each with a sharp knife
2. Prepare Royco® Chicken Marinade according to packet instructions. Add the ginger, garlic, Chinese 5 spice, crushed chilli and soy sauce.
3. Pour over the chicken drumsticks and leave to marinate for 20 minutes.
4. Braai over medium coals for about 15 minutes, basting frequently.

Recipe Tags

[Dry Marinades](#), [Chicken](#), [Meat and Veg](#)

Related Recipes



[Creamy Chicken and Pasta Bake](#)

Cooking time

30 mins

Preparation time

20 mins



[Beef Olives With Roasted Garlic And Caper Mash](#)

Cooking time

120 mins

Preparation time

50 mins



[The Ultimate Braai Broodjie](#)

Cooking time

20 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins



Spatchcock Chicken with Rosemary and Garlic

Cooking time

60 mins

Preparation time

30 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins



Lasagna

Cooking time

30 mins

Preparation time

10 mins



Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins



Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins



Spaghetti Bolognaise

Cooking time

60 mins

Preparation time

10 mins

Source URL: <https://www.royco.co.za/recipe/oriental-drumsticks>