



MARINATED CHICKEN DRUMSTICKS



Marinate Chicken Drumsticks using Mr Yoshida's Marinade & Cooking Sauce and McCormick Grill Mates Montreal Chicken Seasoning in a marinating pan. Refrigerate the chicken legs overnight and rotate the drumsticks in the morning. Preheat your Wood Pellet BBQ Smoker-Grill to 350°F with Country Cherry, Northwest Apple, Smoked Hickory, Pacific Alder or Mountain Maple Gourmet BBQ pellets.

Leg and Wing Racks are perfect when cooking legs. Cook the chicken drumsticks at 350°F until their internal temperature reaches 180°F. Rest the drumsticks under a foil tent for 15 minutes prior to serving. You'll marvel at the color and flavor profile of these chicken drumsticks. For safety, always verify the internal temperature.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)