



TERIYAKI CHICKEN DRUMSTICKS

SERVES	PREP	COOK
6-8	10 minutes	35 minutes

Ingredients

- 1 tbsp cornflour
- 1 tbsp cold water
- 1/2 cup brown sugar
- 1/2 cup soy sauce
- 1/4 cup rice wine vinegar
- 1/4 cup water
- 4 garlic cloves, crushed
- 4 cm piece fresh ginger, finely grated
- 12 chicken drumsticks
- sesame seeds for sprinkling



Method

Heat the oven to 200°C fan bake.

In a small saucepan combine the cornflour and water, mix to a paste. Add to this the brown sugar, soy sauce, vinegar, extra water, garlic and ginger.

Let the mixture come to a simmer and stir frequently until it thickens.

Place the chicken in a baking dish, pour the sauce over and bake for 30 minutes (or until the chicken is cooked through). You will need to turn the chicken from time to time and baste with the sauce.

When cooked sprinkle with sesame seeds.