

Sesame Chicken Drumsticks

Serves 4

This recipe was created by Chronicle Food staffer Amanda Gold.

2 tablespoons sesame oil
1 tablespoon minced garlic
1 cup chicken broth
1 tablespoon sherry vinegar
1/4 cup soy sauce
1/2 cup honey
1 teaspoon chili sauce
1/4 cup canola oil
8 chicken drumsticks
Kosher salt and ground black pepper, to taste
1/2 cup flour
1/4 cup sesame seeds
2 green onions, sliced thin

Instructions: Preheat oven to 400°.

Mix oil, garlic, chicken broth, sherry vinegar, soy sauce, honey and chili sauce together in a small saucepan. Bring to a boil, and reduce heat to a rapid simmer. Reduce mixture by half, about 15 minutes. Meanwhile, in an ovenproof skillet, heat oil on medium-high until almost smoking. Season chicken generously with salt and pepper. Spread flour on a plate, and dredge drumsticks in the flour, shaking off excess.



Styled by AMANDA GOLD

Pour the reduced sauce mixture over the drumsticks, and put skillet in oven. Cook, basting occasionally, until the chicken is cooked through, about 30-35 minutes. While the chicken is cooking, toast the sesame seeds in a dry, nonstick pan, until golden brown. Remove the chicken from the oven, roll in the remaining sauce, and sprinkle with toasted sesame seeds and chives.