

Sweet Chili and Orange Drummettes

Drummettes

2 to 3 pounds drummettes

1 tablespoon canola oil

2 cloves garlic, lightly mashed

Salt and Pepper to taste

Sauce

1 teaspoon butter

1/2 teaspoon sesame oil

1 clove garlic, minced

1/2 cup sweet chili sauce

1/2 orange marmalade

2 tablespoons soy sauce

Drummettes: Wash and dry the drummettes. Generously salt and pepper chicken. In a large frying pan, heat oil over medium, add the garlic and cook for a few minutes to infuse the oil, remove the garlic cloves to prevent burning. Add chicken to the pan and fry 20 to 25 minutes and drain on a paper towel. If you need to cook in batches, keep drummettes warm in the oven.

Sauce: In a small saucepan, heat the butter over medium heat. Add the garlic and sesame oil, cook stirring frequently for 1 minute. Add chili sauce, marmalade and soy sauce. Cook sauce until the marmalade dissolves and the sauce becomes homogenous. Keep warm until ready to serve.

When drummettes are done, toss with a little sauce and serve the extra sauce on the side.