

Korean BBQ Drumsticks •

Ingredients

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| Gochujang | 1/2 cup | Black pepper | 1/2 tsp. |
| Soy sauce | 6 Tbsp. | Chicken drumsticks | 12-14 |
| Honey | 4 Tbsp. | Sesame seeds | 2 Tbsp. |
| Brown sugar | 6 Tbsp. | Green onions, sliced | 4 |
| Garlic, minced | 8 cloves | | |
| Fresh ginger, grated | 2 Tbsp. | | |
| Sesame oil | 2 Tbsp. | | |
| Rice vinegar | 2 Tbsp. | | |
| Mirin | 4 Tbsp. | | |

Directions

Mince garlic; set aside in *Small Bowl #1* — Grate ginger; set aside in *Small Bowl #2* — Slice green onions; set aside in *Small Bowl #3* — Pat dry drumsticks

1. In *Medium Bowl #1*, combine all sauce ingredients: 1/2 cup gochujang, 6 Tbsp. soy sauce, 4 Tbsp. honey, 6 Tbsp. brown sugar, garlic (*Small Bowl #1*), ginger (*Small Bowl #2*), 2 Tbsp. sesame oil, 2 Tbsp. rice vinegar, 4 Tbsp. mirin, and 1/2 tsp. black pepper. Mix thoroughly and divide: 2/3 for marinade (*Medium Bowl #2*), 1/3 for basting (*Small Bowl #4*, store separately).
2. Place **drumsticks** in a large container, pour marinade portion (*Medium Bowl #2*) over chicken. Cover and refrigerate for 2-4 hours.
3. Transfer **drumsticks** to slow cooker, discarding used marinade. Cook on *LOW* for 6-8 hours or *HIGH* for 3-4 hours until internal temperature reaches 165°F.
4. Preheat air fryer to 400°F. Working in batches of 4-6, brush **drumsticks** with reserved sauce (*Small Bowl #4*) and air fry 3-5 minutes until crispy, brushing again halfway through. Keep finished batches warm at 200°F.

5. Garnish with 2 Tbsp. **sesame seeds** and **green onions** (*Small Bowl #3*).
Serve immediately while crispy.