

Korean BBQ Drumsticks •

Ingredients

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

Directions

Mince **garlic** and grate **ginger**; have ready for sauce — Slice **green onions**; set aside in *Small Bowl #1* — 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**, minced **garlic**, grated **ginger**, 2 Tbsp. **sesame oil**, 2 Tbsp. **rice vinegar**, 4 Tbsp. **mirin**, 1 cup **chicken broth**, and 1/2 tsp. **black pepper**. Mix thoroughly.
2. Arrange **drumsticks** in a large Dutch oven. Pour all sauce (*Medium Bowl #1*) over **drumsticks**. Cover with lid and braise in oven at 250 °F for 2 hours until **chicken** reaches 165 °F internally and is tender.
3. Transfer **drumsticks** to a platter and keep warm. Strain the cooking liquid through a fine-mesh sieve into a saucepan; bring to a simmer over *medium* heat.
4. In *Small Bowl #2*, mix 2 Tbsp. **water** with 1 Tbsp. **corn starch** until smooth. Whisk slurry into the simmering liquid and cook, stirring, for 1–2 minutes until thickened. Sauce is done when it coats the back of a spoon.
5. Brush **drumsticks** with the thickened sauce. Air fry at 400 °F for 5 minutes until skin is crispy, in batches as needed.
6. Garnish drumsticks with 2 Tbsp. **sesame seeds** and **green onions** (*Small Bowl #1*). Serve with remaining sauce on the side, **Sweet and Sour Cabbage**, and cooked **white rice**.

Equipment Required

- Large Dutch oven (5–7 quart), oven-safe with lid
- Medium bowl (for sauce)
- Small bowls (for green onions and slurry)
- Fine-mesh sieve
- Medium saucepan
- Whisk
- Measuring cups and spoons
- Tongs or slotted spoon
- Instant-read thermometer
- Air fryer
- Pastry brush or spoon (for brushing sauce)

Hints and Notes

Yield

- Serves 4–6

Mise en Place

- *Medium Bowl #1*: all sauce ingredients combined (minced **garlic**, grated **ginger**, gochujang through **black pepper**, and 1 cup **chicken broth**)
- *Small Bowl #1*: sliced **green onions** (garnish)
- *Small Bowl #2*: corn starch slurry (2 Tbsp. **water** + 1 Tbsp. **corn starch**) mixed just before thickening
- **Drumsticks** patted dry; no marinating

Ingredient Tips

- **Gochujang** is Korean fermented chili paste; find it in the Asian aisle or refrigerated section
- Low-sodium **soy sauce** and **chicken broth** allow better control of salt
- Use **drumsticks** of similar size for even cooking

Preparation Tips

- Preheat oven to $250^{\circ}F$ before placing Dutch oven inside
- Stir slurry in a small bowl until completely smooth before adding to the saucepan to avoid lumps
- If sauce is too thick after adding slurry, thin with a little **chicken broth** or **water**
- Pat **drumsticks** dry before brushing with sauce and air frying for better crispness

Make Ahead & Storage

- Refrigerate leftovers in an airtight container for *2–3 days*
- Reheat gently on stovetop or in $325^{\circ}F$ oven; sauce may need a splash of **water** when reheating

Serving Suggestions

- Serve over steamed rice or with rice noodles
- Pair with **oi muchim** (cucumber salad) or kimchi
- Extra sauce is good drizzled over rice