

Korean BBQ Drumsticks •

Ingredients

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| 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°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°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