

# Slow Cooker Korean BBQ Drumsticks

## Ingredients

Gochujang	..... ½ cup	Black pepper	..... ½ tsp.
Soy sauce	..... 6 Tbsp.	Chicken drumsticks	..... 12-14
Honey	..... 4 Tbsp.	Sesame seeds	..... 2 Tbsp.
Brown sugar	..... 4 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** — Grate **ginger** — Slice **green onions** — Pat dry **drumsticks**

1. Combine all sauce ingredients (**gochujang** through **black pepper**) in a medium bowl. Mix thoroughly and divide:  $\frac{2}{3}$  for marinade,  $\frac{1}{3}$  for basting (store separately).
2. Place **drumsticks** in a large container, pour marinade portion 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 and air fry *3-5 minutes* until crispy, brushing again halfway through. Keep finished batches warm at *200°F*.
5. Garnish with **sesame seeds** and **green onions**. Serve immediately while crispy.