

# Korean BBQ Drumsticks •

## Ingredients

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.