

# Picnic Drumsticks



Time to Prepare: 30 minutes



Cook Time: 20-30 Minutes



Serving: 4 People

## Ingredients

### Chicken

- 5 Chicken Drumsticks
- Italian Dressing (Olive Garden)
- Preferred Chicken Seasoning (Texas Oil Dust – Barnyard Pimp)
- Sauce for glazing – optional

### Recommended tools for the job

- Flame Boss WiFi Thermometer
- Sharp boning or trimming knife
- Quality briquette charcoal (Jealous Devil)
- Basting brush
- Aluminum foil
- Cutting board
- Tongs



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## Directions

### Chicken Drumsticks

1. Set up your smoker/grill for indirect heat at 375 degrees
2. Place the drumsticks in a Ziplock baggie pour in Italian dressing and let soak for 20min.
3. Place the drumsticks on a cutting board and trim off any weird pieces of skin or meat that do not look appealing.
4. Shake rub over the drumsticks liberally and let rest for 10min.
5. Place the drumsticks on the smoker/grill.
6. Cook the drumsticks until your Flame Boss WiFi Thermometer shows the drums at 160 ish degrees.
7. At 165 degrees internal temp, brush on room temp bbq sauce (optional)
8. At 185 pull the drumsticks off and place on serving plate.

### Cook's Notes:

- Glazing with a sauce is optional and dependent of flavor profile desired. Often a citrus or a sweet heat-based glaze is an awesome way to WOW guests.

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