Zingy Drumsticks

By The Canadian Living Test Kitchen

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Chicken is delicious, inexpensive and versatile — and kids love it. Send 2 or 3 cold drumsticks in a plastic container along with your child’s favourite cut-up vegetables, some crackers or a granola bar, some fruit and a slice of cheese.

This recipe makes 12 servings

**Ingredients**

4 lb (1.8 kg) chicken drumsticks

**Cumin Rub:**
2 tbsp (25 mL) ground cumin
2 tbsp (25 mL) dried oregano, crumbled
2 tsp (10 mL) brown sugar, packed
2 tsp (10 mL) pepper
3 cloves garlic, minced
1/4 tsp (1 mL) salt

**Preparation:**

Using paper towel, grab chicken skin at wide end; pull down then cut off at joint.

**Cumin Rub:** In large bowl, combine cumin, oregano, sugar, pepper, garlic and salt; add chicken and toss to coat. (Make-ahead: Cover and refrigerate for up to 12 hours.)

Place chicken on greased grill over medium-high heat; close lid and grill, turning occasionally, until juices run clear when chicken is pierced, about 35 minutes.

**Additional Information**

- **Variations**
  - **Cumin Pork Chops:** Substitute 12 bone-in pork loin chops for the chicken; continue with recipe, grilling until just a hint of pink remains inside, about 8 minutes.
  - **Cumin Flank Steak:** Substitute 2 lb (1 kg) flank marinating steak for the chicken; continue with recipe, grilling until browned but still pink inside, 8 to 10 minutes. Let stand for 5 minutes before slicing thinly across the grain.