

Buffalo Drumsticks

October 8th, 2021

This recipe serves: 4

Prep Time: 24:00

Cook Time: 00:30

We all know about Buffalo Wings. But what about the rest of the animal? This recipe gives a similar treatment to the familiar Drumstick. Simply marinate, load the Drumsticks into the instant pot, then finish them in the oven. While this recipe uses a traditional medium-mild "Hot Wings" marinade, you can mix it up and make any style you want.

Ingredients:

1/4 Cup Frank's, Tabasco, or some other similar Hot Sauce
2 Tablespoons Ranch Dressing
1/4 Cup Orange Juice
2 Tablespoons Honey
2 Cloves (1 Teaspoon) Garlic, finely minced or 1/4 Teaspoon Garlic Powder
12 Chicken Drumsticks
1 Cup Water
Garlic Powder
Scallions, finely chopped
Blue Cheese Dressing
Celery Stalks

Directions:

In a Bowl, mix the Hot Sauce, Honey, Orange Juice, Ranch Dressing, and Minced Garlic.
Mix until fully integrated.

Remove the Chicken Skin or leave the skin on, based on your preference.
Add the Drumsticks to the Sauce and mix until the Drumsticks are fully coated.
Move the Drumsticks and marinade into a Large (gallon-sized) zip-top bag.
Seal the bag and refrigerate 12 to 24 hours.

Place a Trivet in the bottom of a 6 Quart Instant Pot. Add water to the Instant Pot, filling up to the top of the Trivet.

Stack the Drumsticks in the Instant Pot. Add a light dusting of Garlic Powder to the Drumsticks.

Run the Instant Pot pressure cycle for 10 minutes. Allow a natural release for an additional 5 minutes, then manually remove the remaining pressure and open the pot.

Cover a flat oven sheet with parchment paper or aluminum foil. Arrange the Drumsticks on the oven sheet.

Broil on high for 3 minutes. Turn each Drumstick and broil the other side for another 2 minutes.

Remove from the oven and garnish with Scallions.
Serve with Celery and Blue Cheese Dressing.