

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

12 chicken drumsticks

1 ⅓ cup flour

1 tablespoon garlic powder

1 tablespoon kosher salt

1 teaspoon onion powder

1 teaspoon chili powder

1 teaspoon paprika

1 teaspoon black pepper

½ teaspoon turmeric

2 eggs

1-2 teaspoon hot sauce

1 teaspoon yellow mustard

½ cup margarine or non-dairy butter

Preparation

- 1 Coat your baking sheet with cooking spray and melt your non-dairy butter. Set both aside.
- 2 Begin by preparing the stages for coating your chicken drumsticks. First, place your flour and all dry spices and seasoning into a large, resealable Ziplock bag and set aside. Next, beat the eggs in a medium bowl and stir in your hot sauce and mustard.
- 3 To coat your drumsticks, place them into the flour and spice mixture bag, and shake to fully coat each piece of chicken. Once coated, dip each drumstick into the egg mixture, and then return them to the flour mixture bag to shake and coat again. Once complete, place the coated drumsticks onto your prepared baking sheet. Drizzle the melted non-dairy butter over each drumstick (about one tablespoon per drumstick), then let them chill in the refrigerator for 30 minutes.

Cook

- 4 When you are ready to cook, preheat your oven to 400°F / 204°C. Once the oven comes to temperature, place your chicken on the center rack and bake it for 45-50 minutes. When the chicken is finished, the juices will run clear when pierced with a fork.

Plate

- 5 Serve your Oven Southern Fried Chicken with a variety of your favorite dipping sauce!

Bete'avon!