

Jalapeno-Lime Chicken Drumsticks

Serves 6

Ingredients:

- 1 jar (10 ounce) red jalapeno pepper jelly
- ¼ cup lime juice
- 12 chicken drumsticks (about 3 pounds)
- 1 teaspoon salt
- ½ teaspoon pepper



Directions:

1. In a small saucepan, heat jelly and lime juice over medium high heat until melted. Set aside ½ cup for serving.
2. Sprinkle chicken with salt and pepper.
3. On a greased grill rack, grill chicken covered over medium heat for 15-20 minutes or until chicken reaches internal temperature of 170-175F.
4. Turn chicken occasionally and baste with remaining jelly mixture during the last 5 minutes of cooking.
5. Serve with reserved jelly mixture.

Nutrition Information per serving (2 drumsticks):

Calories: 361, Total Fat: 12g, Saturated Fat: 3g, Unsaturated Fat: 9g, Cholesterol: 95mg, Sodium: 494mg , Carbohydrate 34g, Fiber: 1g, Sugar: 24g, Added sugar: 23g, Protein: 29g

SOURCE: <https://www.tasteofhome.com/recipes/jalapeno-lime-chicken-drumsticks/>
