

Citrus Soy Drumsticks

<http://www.myrecipes.com/recipe/citrus-soy-chicken-drumsticks-10000001173758/>

- 6 chicken drumsticks , skinned
- 4 tablespoons finely chopped fresh ginger halved (I used a medium grater instead of chopping it)
- Cooking spray
- 2 cup sake (rice wine) halved - You can
- 2/3 cup fresh orange juice halved
- 2 tablespoons brown sugar
- 6 tablespoons low-sodium soy sauce halved
- 1 tablespoon fresh lemon juice (I always use fresh. I think the bottled stuff tastes funny)
- 1/4 cup chopped green onions

1. Combine 2 tablespoons of fresh ginger, 1/3 cup OJ, 1 cup of sake, and 3 tablespoons of soy sauce in a bowl. Marinate the drumsticks in this mixture for at least 30 minutes.

2. Spray a large skillet with cooking spray and brown the drumsticks on all sides over medium high heat with 2 tablespoons of fresh ginger. About 6 minutes

3. Add other halves of 1/3 cup OJ, 1 cup of sake, and 3 tablespoons of soy sauce as well as 1 tablespoon of lemon juice to the chicken. Cover and cook for one minute, then simmer for 10 minutes or until the chicken is cooked through.

4. Remove the chicken from the pan. I put it in a tupperware container and in the microwave.

5. Bring the sauce to a boil and reduce to about half a cup or until it is thickened to the point where it will stick to the chicken. The recipe says about 5 minutes but it always takes me longer than what they said. I'm guessing about 10... however I did want more sauce. Reduce it until it looks and tastes good to you! That's always my plan!

6. Once the sauce is reduced add the chicken back to the skillet and coat each drumstick. Afterwards add the green onions and serve!

A serving could be either one of two drumsticks. Two of my guests had one and two of my guests had two. Entirely personal preference.

Enjoy!!
ME