

## Grilled Sweet & Sour Chicken Drumsticks



### Ingredients:

- 1/2 teaspoon freshly grated orange zest
- 1/4 cup orange juice
- 1/4 cup water
- 3 tablespoons honey
- 1 tablespoon plus
- 1 teaspoon cider vinegar, divided
- 1/2 teaspoon salt, divided
- 1/4 teaspoon ground coriander
- 1 teaspoon cornstarch
- 1/4 cup chopped fresh mint
- 8 chicken drumsticks (about 2 pounds), skin removed, trimmed
- 1/4 teaspoon freshly ground pepper

1. Preheat grill to medium.
2. To prepare dipping sauce, combine orange zest, orange juice, water, honey, 1 tablespoon vinegar, 1/4 teaspoon salt and coriander in a small saucepan; bring to a boil. Whisk cornstarch and the remaining 1 teaspoon vinegar in a small bowl until smooth. Add to the saucepan and return to a boil, whisking until thickened, 30 seconds to 1 minute. Remove from the heat. Stir in mint.
3. Sprinkle drumsticks with the remaining 1/4 teaspoon salt and pepper. Oil the grill rack (see Tip). Grill the drumsticks until crispy on all sides and an instant-read thermometer inserted into the thickest part registers 165°F, about 15 minutes total. Serve the drumsticks with the dipping sauce on the side.

Prepare sauce (Step 2). Coat a broiler pan with cooking spray. Sprinkle drumsticks with salt and pepper (Step 3), then broil, turning once, until an instant-read thermometer inserted into the thickest part registers 165°F, about 15 minutes total.