

Sesame Chicken Drumettes

- ✓ 1/3 cup teriyaki sauce
- ✓ 1 1/2 tablespoons dry sherry
- ✓ 1 1/2 tablespoons toasted sesame seeds
- ✓ 1 1/4 pounds chicken drumettes (about 12)
- ✓ 1 1/2 tablespoons barbecue sauce
- 1 1/2 tablespoons honey
- 1/4 teaspoon sesame oil

Spinach dip, bread?
Sesame (oil)

Bag of chips

in sandwich, Ranch dressing

Don't eat
pop

In a large resealable plastic bag, combine teriyaki sauce, sherry, and sesame seeds. Add chicken drumettes, turning to coat. Seal bag and refrigerate for at least 30 minutes, or up to 1 day. Preheat oven to 400 degrees F.

Line a cookie sheet with foil. Using tongs, transfer drumettes to cookie sheet. Discard marinade. Bake until drumettes are golden brown, about 15 minutes.

Mix barbecue sauce, honey, and sesame oil in a small bowl. Brush drumettes with half of sauce mixture and bake for 5 more minutes. Using clean tongs, turn drumettes over, brush other side with sauce mixture, and bake for 5 more minutes. Serve hot or at room temperature.