



## Pecan Crunch Chicken Drumettes

- 2-1/2 lbs chicken drumettes or wings\*
- 1 bottle (10 oz) **TSG Serious Steak and Grilling Sauce**
- 3 Tbsp cider vinegar
- 2 tsp salt, *divided*
- 1/2 tsp hot pepper sauce
- 3/4 cup cornmeal
- 3/4 cup finely chopped toasted pecans

1. Place chicken pieces in a glass baking dish or large sealable plastic bag.
2. Stir together TSG sauce, vinegar and 1 tsp salt. Pour over chicken; stir to coat chicken on all sides. Cover and refrigerate at least 15 hours or up to 24 hours.
3. When ready to cook, preheat oven to 350°F. Generously grease a large 11x17 sheet pan or two smaller pans.
4. In a small shallow bowl, stir together cornmeal, pecans and remaining 1 tsp salt. Coat chicken pieces in breading and place on sheet tray.
5. Bake 25 minutes or until golden brown. While still hot, use a spatula to loosen chicken from the tray. Serve warm.

**Makes 27-30 pieces**

### **NOTES:**

- Use skinless drumettes if available.
- Chicken “nuggets” or strips may be made by using cut-up boneless, skinless chicken. Marinate 1-inch pieces 8 hours. Bake 10-15 minutes or until golden.

APPETIZER