



# Noreen's Kitchen

## Oven Fried Chicken Drumsticks

### Ingredients

3 to 4 pounds chicken drumsticks	1 teaspoon garlic powder
2 sticks butter, melted	1 teaspoon onion powder
3 cups dry bread crumbs	1 teaspoon salt
1 tablespoon, poultry seasoning	1 teaspoon cracked black pepper

### Step by Step Instructions

Preheat oven to 350 degrees

Wash chicken and pat dry.

Dip chicken drumsticks into melted butter then into seasoned bread crumbs.

I have used a large plastic container to shake my chicken legs in for even coating. You can also use a large zip top bag.

Place breaded drumsticks on a foil lined baking sheet.

Bake for 30 to 40 minutes or until the meat begins to pull away from the bottom part of the leg and the breading is golden brown and crispy.

Remove from oven and allow to cool for 10 minutes before serving.

Leftovers (if you have any) should be stored in an airtight container in the fridge and eaten within one week.

**ENJOY!**