

Wood Stone Drummettes

Serves 4

A sizzlin' addition to any appetizer menu, these chicken drummies are great finger food.

Ingredients

1 cup	Frank's Hot Sauce™
¼ cup	clarified butter
1 cup	extra virgin olive oil
¼ cup	garlic, minced
1½ lbs.	chicken drummettes
¼ cup	Potlatch Seasoning

Method

Oven Temperature: 570-600 degrees

- In a large bowl, mix together the hot sauce, butter, olive oil, and garlic until well incorporated.
- Toss the raw chicken drummettes into the sauce. For best flavor, marinate overnight.
- Remove the drummettes from the marinade, straining most of the marinade off, and transfer to a large bowl. Coat the drummettes with Potlatch Seasoning, then arrange on a sheet pan to bake.
- Place the sheet pan in the raw landing zone of the oven until the internal temperature of the drummettes reaches 175 degrees (about 15-20 minutes), rotating the pan halfway through the cooking process. Remove from the oven and serve.

Garnish with [Chimichuri](#).



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