Honey BBQ Chicken

Ingredients:

1 cup barbecue sauce2 tablespoons honey12 to 15 chicken drumsticks12 to 15 slices of bacon2 tablespoons brown sugar



Directions:

Preheat your oven to 425 degrees.

Line a baking sheet with foil. Set aside.

In a bowl, add barbecue sauce and honey.

Stir together until well combined.

For this recipe, you will need 12 to 15 chicken drumsticks. You can either remove the skin or leave it on.

Brush the honey barbecue sauce over the chicken.

Wrap a slice of bacon around the drumstick and place onto your prepared baking sheet.

Repeat until you have used all of your drumsticks.

Sprinkle brown sugar over the top of each drumstick.

Bake in the oven for about 35 minutes or until the chicken is done.

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