

## INGREDIENTS:

16 chicken drumsticks  
4 tablespoons sunflower oil  
75g butter  
8 peeled garlic cloves  
1 teaspoon chilli flakes  
Freshly ground black pepper

**TIME:** 1 Hours

**SERVING:** 4 people



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Roughly chop the garlic cloves then crush with a little salt. Heat the butter and oil in a pan large enough to take the chicken drumsticks in a single layer, season them with black pepper and brown gently all over. Add the garlic and chilli flakes, turn well to coat the meat, cover and cook on the lowest heat for 30 minutes, turning occasionally. Serve with green salad and crusty bread.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: