



Olive on Tap Baked Hoisin Chicken

Baked Hoisin Chicken moist, juicy and delicious chicken marinated with Hoisin sauce. Easy recipe that anyone can make at home.

INGREDIENTS: 1 1/2 lbs chicken drumsticks * 2 heaping tablespoons Hoisin sauce * 1 tablespoon soy sauce * 1 teaspoon **Olive on Tap Garlic Sesame Oil** * 3 heavy dashes ground white pepper

Preheat oven to 400F....Bake 35 minutes Combine the chicken with Hoisin sauce, soy sauce, sesame oil and pepper. Transfer the chicken to a baking tray lined with aluminum foil or parchment paper, bake for 30-35 minutes or until the inside of the chicken is thoroughly cooked and no longer pink. Broil for 1-2 minutes to get a nice charred surface. Remove from oven and serve immediately.

Rebecca's Notes: Don't discard the juice seeping out from the chicken. The sauce is extremely flavorful and great with rice. And at this point its been cooked to kill anything bad.