



THURSDAY COTTAGE

HANDMADE

Red Hot Drummers

Sunny days and warm evening hours bring the promise of a picnic and outdoor eating. These peppery hot, sweet-sour drummers are just the thing to pack up to take to the beach or the park to munch on. Alternatively, and for a change, replace the chicken with small lamb chops.

- 8 free-range chicken drum sticks
- ½ jar **jules & sharpie** Hot Redcurrant Jelly
- 1 tablespoon olive oil
- 2 fat garlic cloves, crushed
- Juice half a lime
- ½ teaspoon sea salt
- Few grinds of black pepper
- 4 sprigs rosemary



Place the drumsticks in an oven proof dish or roasting pan. In a basin mix the redcurrant jelly, oil, garlic, lime juice, sea salt and pepper together. Spoon over the chicken pieces, then tuck in the rosemary sprigs between the drumsticks. Cover with a piece of foil and set aside in the fridge for at least two hours - *overnight, if you have time.*

When ready to cook, preheat the oven to 220°C/Gas Mark 7. Remove the foil from the dish. Roast the chicken pieces for 30-35 minutes basting two or three times until cooked through and the drumsticks are richly caramelised and glossy. Place on a plate and spoon any of the remaining cooking juices over. Can be eaten warm or cold. www.julesandsharpie.com

