



SlowCooked Chicken Drumsticks

Jacob · 28/09/2024



Prep Time

3 hrs 10 mins

Difficult

Medium

Servings

10

Description

Learn how long to bake chicken drumsticks for delicious fall off the bone results every time Use your favorite barbecue sauce and feel free to add more seasonings of your choice

Ingredients

— - cooking spray - 5 pounds chicken drumsticks - 2 teaspoons Cajun seasoning - 2 teaspoons poultry seasoning - 1 teaspoon garlic powder - salt and ground black pepper to taste - 1 teaspoon all-purpose flour - 1 cup barbecue sauce

Instructions

1. Gather all ingredients. Preheat the oven to 250 degrees F (120 degrees C). Grease a baking pan with cooking spray. Dotdash Meredith Food Studios Arrange chicken drumsticks in the prepared pan; sprinkle with Cajun seasoning
2. poultry seasoning
3. garlic powder
4. salt
5. and pepper. Dotdash Meredith Food Studios Sprinkle flour on top. Spray chicken with cooking spray; cover the baking pan with aluminum foil. Bake in the preheated oven until juices run clear
6. about 2 1/2 hours. Dotdash Meredith Food Studios Remove foil and pour barbecue sauce evenly over chicken. Dotdash Meredith Food Studios Continue baking
7. uncovered
8. until chicken is tender and falling off the bone
9. about 30 minutes more. Dotdash Meredith Food Studios Recipe Tip If you prefer to serve the chicken without barbecue sauce
10. cook until the drumsticks are no longer pink at the bone and the juices run clear
11. about 2 1/2 hours. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).