Spit Roasted
Chicken Drumsticks

BBQ Spit Rotisseries

Cook Time

Approx.
2.0 HRS.

IMAGE BELOW

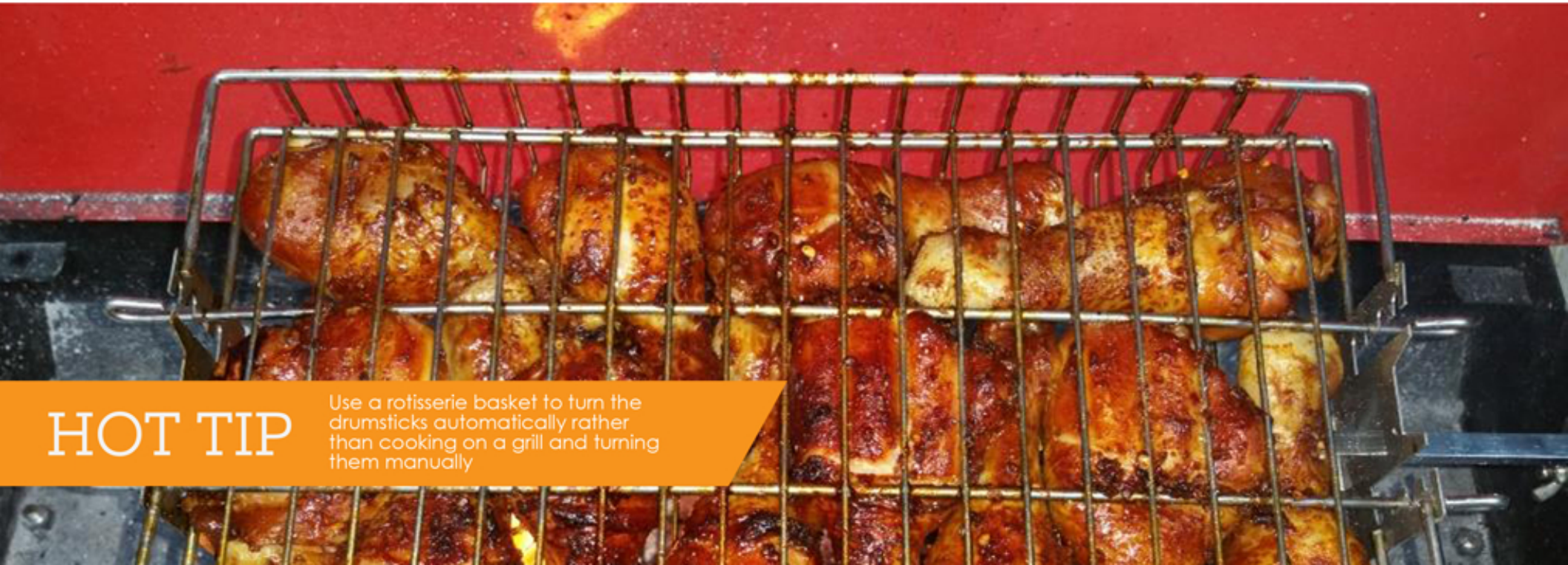
Crispy and golden brown on the insidem juicy tender on the inside

INGREDIENTS:

Salt
Cayenne Pepper
Sweet Paprika
Cumin Powder
Dried onion flakes
Fresh crushed garlic
Hot chili
Sweet Soy Sauce

PREPARATION:

Coat each drumsticks in generous amount of all the above mentioned ingredients, starting with the dry rubs.



HOT TIP

Use a rotisserie basket to turn the drumsticks automatically rather than cooking on a grill and turning them manually