

Chicken Drumettes



Fried chicken with a twist! These crunchy, herby, garlicky chicken wings are a great finger food. Bring to your next barbecue or picnic to share with friends and family.

Ingredients

- 1 kg chicken drumettes
- 1/4 cup flour
- 3 garlic cloves, crushed
- 2 tbsp extra virgin olive oil
- 1/2 tsp dried oregano
- 1/2 tsp dried rosemary
- 2 tbsp fresh parsley
- 1/4 tsp dried chilli flakes (optional)
- Vegetable oil for frying
- Ranch style dressing (optional)

Method:

1. In a large bowl combine the olive oil, garlic, dried oregano, rosemary, parsley and chilli flakes if using. Set aside.
2. Season the chicken with salt and pepper, then coat lightly with flour.
3. Heat a heavy based pan over medium high heat. Add enough oil to coat the base. When the oil is hot, cook the chicken drumettes in batches for 8 to 10 minutes. When chicken is golden, remove from the pan and toss the drumettes in the garlic, herb mix. Season to taste.
4. Serve with a ranch dressing.