

## *Delicious Drumsticks*

**1 CUP FLOUR**

**2 TSP. SALT**

**1/2 TSP. PEPPER**

**1 TSP PAPRIKA**

**1/2 STICK SALTED BUTTER (ROOM  
TEMPERATURE)**

**6-8 CHICKEN LEGS**

**First:** Combine first four ingredients in a gallon size storage bag. **Next:** Do not rinse off chicken! It is going to bake at a high temperature and there is no need! Make sure it is fresh. Take butter and coat your hands and rub drumsticks well with butter. Place them in bag with flour.

Now shake legs in flour and shake off the excess well!

Place on foil lined cookie sheet-bake at 425 degrees for 1 hour!

When coming out of oven they will not be good and brown and may have some flour residue on them. No worries, they are not always pretty but they are **Outstanding!**