

Tuscan Honey Chicken Osso Buco

Servings: 4

INGREDIENTS

- 12 ea Chef's Line™ Tuscan chicken osso buco
- ½ c Monarch® honey
- tt ground black pepper
- 2 T Pacific Jade® soy sauce
- ⅓ c water
- 1 T chopped garlic
- 1 t fresh-squeezed lemon juice
- Roseli® pure olive oil
- tt Monarch kosher salt

PREPARATION

Wash the drumsticks and pat dry. In a small sauce pot, combine honey, black pepper, soy sauce, water, garlic and lemon juice. Stir over low heat until the honey softens and all ingredients are thoroughly mixed. Coat a baking pan with some olive oil. Brush the sauce over all the drumsticks and bake for about 45 minutes. Keep on brushing the drumsticks with the sauce every 10 minutes until all drumsticks are nicely browned and cooked to an internal temperature of 170°.

