

## Easy BBQ Drumsticks You Can Grill or Bake to Crispy Glory

Nothing says summer like a platter of



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

- 2 kg (4.4 lbs) chicken drumsticks
- 1/4 cup olive oil
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper (optional, for spice)
- 1 cup BBQ sauce (homemade or store-bought)
- 2 tbsp honey (optional, for extra caramelization)

### DIRECTIONS

1. **Prep the Chicken:** Pat the drumsticks dry with paper towels-this helps them crisp up better during cooking.
2. **Season:** In a large bowl, mix olive oil, garlic powder, onion powder, smoked paprika, salt, pepper, and cayenne. Toss the drumsticks to coat evenly.

### TIPS FOR SUCCESS

Dry chicken well for the crispiest results.

Use a meat thermometer to check for doneness-165°F/75°C is your magic number.

Add BBQ sauce only at the end to avoid burning.

Batch it -this recipe is perfect for meal prep or party platters.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-bbq-drumsticks-you-can-grill-or-bake-to-crispy-glory/>