

Sweet Barbecue Chicken Legs - Sticky, Smoky, and Oven-Baked to Perfection

A Sticky, Smoky, Oven-Roasted Favorite for Any Night of the Week



OVEN
400°F

TIME
3 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

Chicken:

6 chicken legs (drumsticks)

1 tablespoon olive oil

Salt and black pepper to taste

Sweet Barbecue Glaze:

1 cup barbecue sauce

2 tablespoons honey

1 tablespoon Worcestershire sauce

1 teaspoon smoked paprika

1 teaspoon garlic powder

$\frac{1}{8}$ teaspoon onion powder

$\frac{1}{8}$ teaspoon cayenne pepper (optional for heat)

Ingredient Notes & Swaps:

Barbecue Sauce: Use your favorite store-bought or homemade version. A smoky or hickory-style sauce works especially well here.

Honey: Adds natural sweetness and helps the glaze caramelize. Maple syrup is a good alternative.

Spices: Feel free to add mustard powder, chipotle, or brown sugar for variations.

Chicken: This method works for thighs or bone-in breasts too—just adjust cooking time accordingly.

How to Make Sweet BBQ Chicken Legs:

Prep the Oven & Pan Preheat your oven to 400°F (200°C). Line a baking sheet with foil and lightly grease it with cooking spray or oil.

Make the SauceIn a small bowl, whisk together the barbecue sauce, honey, Worcestershire sauce, smoked paprika, garlic powder, onion powder, and cayenne pepper. Set aside.

Season & Sear the ChickenPat chicken legs dry with paper towels. Season with salt and black pepper. Heat olive oil in a large skillet over medium-high heat. Sear the drumsticks on all sides until golden brown, about 2-3 minutes per side.

Bake with GlazeTransfer the seared chicken to the prepared baking sheet. Brush generously with the barbecue sauce mixture. Bake for 35-40 minutes, basting with more sauce halfway through.

Broil for Extra GlazeFor extra caramelization, broil the chicken for 2-3 minutes at the end. Watch closely so it doesn't burn!

Let It RestRemove from the oven and let rest for a few minutes before serving to lock in the juices.

Tips for Success:

Dry the chicken thoroughly before searing to ensure the skin crisps up.

Searing first not only adds flavor but helps lock in juices during baking.

Broiling at the end creates that irresistible sticky-sweet finish.

Use a meat thermometer to check for doneness-165°F (74°C) is your target.

What to Serve with Sweet BBQ Chicken Legs:

Classic coleslaw or mac and cheese

Grilled or roasted corn on the cob

Creamy mashed potatoes or baked beans

Try it alongside this Tomato Skillet with Okra and Sausage

For something spicy and bold, serve with Cajun Chicken Sausage Gumbo

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11. What to Serve with Sweet BBQ Chicken Legs: These drumsticks pair perfectly with a variety of sides.

Here are some tried-and-true favorites:

12. Classic coleslaw or mac and cheese
13. Grilled or roasted corn on the cob
14. Creamy mashed potatoes or baked beans
15. Try it alongside this : Tomato Skillet with Okra and Sausage
16. For something spicy and bold, serve with : Cajun Chicken Sausage Gumbo
17. Storage & Reheating: Refrigerate leftovers in an airtight container for up to 4 days.
18. Reheat in the oven at 350°F until warmed through, or use the microwave for quicker meals.
19. Leftover meat can be shredded for sandwiches or wraps the next day!
20. More Recipes You'll Love: If this recipe hit the spot, here are more hearty favorites:
21. Easy : Turkey Wings - tender and full of flavor
22. Mexican : Chicken and Rice Casserole - a one-pan wonder
23. Sheet : Pan Quesadillas - cheesy and made for sharing
24. Final Thoughts: These Sweet Barbecue Chicken Legs deliver big flavor without big effort. Perfectly sticky, sweet, and smoky, they're an easy upgrade from the usual oven-baked fare. Whether you're feeding the family or hosting a casual backyard dinner, this recipe is guaranteed to win hearts (and tastebuds).
25. Tried it? Let me know how it turned out! Drop your tips in the comments or tag @ChefManiac so I can see your delicious creation. For more comfort food favorites, head to ChefManiac.com. ???

SWAPS & NOTES

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