

## Oven-Baked Jerk Chicken Drumsticks That Practically Fall Off the Bone

Flavorful Jerk Chicken Drumsticks (Oven Method)



**OVEN**  
**425°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

For the Chicken:

8-10 chicken drumsticks

1 tbsp kosher salt

1 tbsp brown sugar

1 tsp garlic powder

1 tsp paprika

$\frac{1}{8}$  tsp cayenne pepper (adjust to taste)

$\frac{1}{8}$  tsp black pepper

2-3 tbsp olive oil (as a binder)

3-4 tbsp mild jerk seasoning paste

$\frac{1}{2}$  cup chicken stock

1 tbsp vinegar + water (for cleaning chicken)

Veggies:

1 red bell pepper

1 yellow bell pepper

1 green bell pepper

1 medium onion

3 garlic cloves

### DIRECTIONS

1. Bold, smoky, spicy, and a little sweet-these Jerk Chicken Drumsticks are a total showstopper. No grill? No problem. This oven-baked version delivers maximum flavor and fall-off-the-bone tenderness using a blend of dry spices, a touch of jerk seasoning, and a smart roasting method that keeps the chicken juicy inside and crispy outside.
2. The best part? Most of the flavor-building happens in the marinade, and the oven does the rest. Paired with veggies and served over rice or mashed potatoes, this is Caribbean comfort food made easy.

### SWAPS & NOTES

**Jerk Seasoning:** Use hot jerk paste for more heat, or tone it down with honey or mango chutney for sweetness.

**Chicken Cut:** Works with thighs or wings too-adjust cooking time accordingly.

**Veggie Boost:** Add carrots, zucchini, or sliced plantains for a one-pan meal.

Prep the Chicken Clean drumsticks in vinegar water, then pat dry thoroughly.

## TIPS FOR SUCCESS

Don't skip the oil binder -it locks in the spices.

Watch closely during the final browning stage to avoid overcooking.

Use a meat thermometer for peace of mind: chicken is done at 165°F (74°C) .

Let rest 5-10 minutes before serving to lock in juices.

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

Original recipe: <https://chefmaniac.com/oven-baked-jerk-chicken-drumsticks-that-practically-fall-off-the-bone/>