

The One-Pan Glazed Chicken Recipe That's Simple Enough for Weeknights, Special Enough for Company

Easy Glazed Chicken Drumsticks



OVEN
400°F

TIME
15 mins

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INGREDIENTS

For the Chicken:

2 lbs chicken drumsticks (thighs or wings work too)

2 tbsp olive oil

1 tsp garlic powder

1 tsp onion powder

1 tsp smoked paprika

1 tsp salt

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

For the Glaze:

$\frac{1}{2}$ cup ketchup

... cup honey

2 tbsp soy sauce

1 tbsp apple cider vinegar (or lemon juice)

1 tbsp Worcestershire sauce

$\frac{1}{8}$ tsp chili powder (optional, for heat)

2 cloves garlic, minced

1 tbsp brown sugar (optional, for extra sweetness)

How I Make Them (Step-by-Step):

1. Preheat the Oven:

2. Season the Chicken:

3. Bake the Chicken:

4. Make the Glaze:

5. Glaze and Finish:

6. Optional Broil:

Serve It Up:

How I Make the Mashed Potatoes (Optional Side):

Ingredients:

2 lbs potatoes, peeled and chopped

4 tbsp butter

$\frac{1}{2}$ cup milk or cream

Salt and pepper, to taste

Instructions:

I boil the potatoes until fork-tender (about 15-20 minutes), then drain.

I mash them with butter and warm milk, seasoning to taste. Creamy, classic, and the perfect base for catching that glaze.

Variations and Tips:

DIRECTIONS

1. I boil the potatoes until fork-tender (about 15-20 minutes), then drain.
2. I mash them with butter and warm milk, seasoning to taste. Creamy, classic, and the perfect base for catching that glaze.
3. Variations and Tips: Swap the protein: This glaze works beautifully on wings, thighs, or even meatballs.
4. Make it spicier: Add sriracha or a pinch of cayenne for extra heat.
5. Grill it: Instead of baking, grill the chicken, brushing with glaze in the last 10 minutes.
6. Use different sweeteners: Maple syrup or agave can be used in place of honey.
7. Double the glaze: Trust me-people always want more to dip or drizzle.
8. FAQs From My Kitchen to Yours: Q: Can I make this ahead of time?A: Yes! You can bake the chicken ahead, refrigerate it, then glaze and finish in the oven before serving.
9. Q: What if I don't have Worcestershire sauce?A: Soy sauce with a splash of balsamic or a dash of fish sauce can sub in a pinch.
10. Q: Can I use store-bought BBQ sauce instead?A: You can-but this homemade glaze is worth it and takes just minutes to make.
11. Q: Can I freeze leftovers?A: Absolutely. Let the glazed chicken cool, store in airtight containers, and freeze for up to 2 months. Reheat in the oven for best

results.

12. Final Thoughts: These Easy Glazed Chicken Drumsticks are everything I want in a weeknight dinner-low-effort, high-reward, and packed with flavor. The glaze is magic, the chicken stays juicy, and the whole dish feels like something special even though it's made from pantry staples.
13. It's the kind of meal that makes the kitchen smell amazing and brings everyone to the table. Whether you're cooking for family, friends, or just yourself, these drumsticks are a reliable win every single time.
14. Now, who's ready to lick their fingers clean?

SWAPS & NOTES

-sweet, smoky, tangy, and just a little spicy if you want it.

They've become a regular in my rotation because they're the kind of meal that feels like a reward after a long day but comes together with pantry staples and minimal effort.

Serve them up with creamy mashed potatoes or a bowl of fluffy rice, and you've got a full, satisfying meal that doesn't require babysitting.

Let me walk you through how I make these drumsticks, step by step-and why they deserve a permanent spot in your recipe box too.

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

Original recipe: <https://chefmaniac.com/the-one-pan-glazed-chicken-recipe-thats-simple-enough-for-weeknights-special-enough-for-company/>