



Crunchy Lemonade Drumsticks

Ingredients

- 2 tablespoons grated lemon zest (divided)
- 1/2 cup fresh lemon juice
- 3 tablespoons packed light brown sugar
- 1/3 cup buttermilk
- 12 skin-on chicken drumsticks (3.5 to 4.25 pounds)
- Kosher salt and freshly ground black pepper, to taste
- 2 cups panko breadcrumbs
- 1 tablespoon chopped fresh thyme
- Pinch of cayenne pepper
- 1/4 cup mayonnaise
- Olive oil cooking spray

Instructions

- **Marinate the Chicken:**
In a large bowl, combine 1 tablespoon lemon zest, lemon juice, brown sugar, and 1 cup water. Whisk until sugar dissolves, then stir in buttermilk.
Use a fork to pierce the drumsticks a few times for better flavor absorption. Season with salt and pepper, then submerge in the marinade.
Cover and refrigerate for at least 4 hours, or overnight for deeper flavor.
- **Prepare for Baking:**
Preheat oven to 400°F (200°C). Let chicken come to room temperature.
In a large resealable bag, combine panko, remaining 1 tablespoon lemon zest, thyme, cayenne, 1 teaspoon salt, and black pepper. Shake to mix.
Add mayonnaise to a small bowl. Line a baking sheet with a wire rack and lightly coat with cooking spray.
- **Coat the Drumsticks:**
Remove chicken from marinade and lightly pat dry.
Dip each drumstick in mayonnaise, coating all sides, then drop into the breadcrumb mixture. Seal the bag and shake to coat evenly.
Arrange drumsticks on the prepared rack and spray the tops with cooking spray.
- **Bake to Crispy Perfection:**
Bake for 35 minutes, then flip each drumstick. Spray again and bake another 35–40 minutes, or until golden, crispy, and cooked through.
Let cool completely before storing in an airtight container if making ahead.

