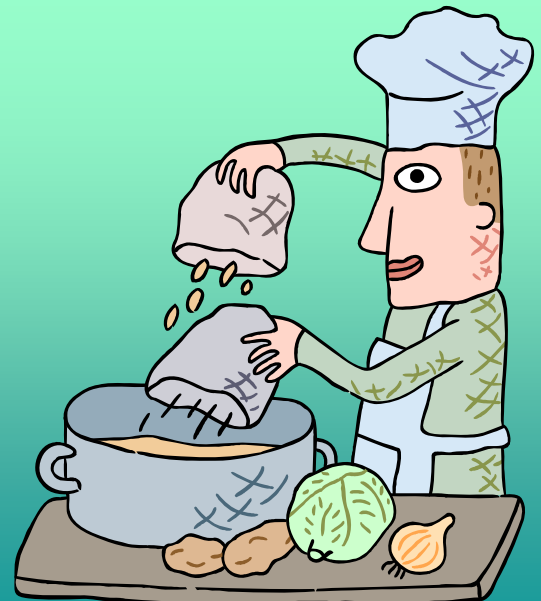


How to make Chili and Honey chicken legs.

Conrad



Ingredients

- 1TBs chili powder
- 1TBs mild honey
- 1TBs fresh lime juice
- 1 tsp salt
- $\frac{1}{4}$ tsp black pepper
- 4 whole chicken legs(2lb) thighs and drumsticks separated

Step 1.

- Oven rack in upper third of oven and heat to 425°F, Line shallow baking pan with foil and set an oiled large metal rack in pan

Step 2.

- Stir together chili powder, honey, lime juice salt and pepper in a large bowl, then add chicken and turn to coat completely.

Step 3.

- Transfer chicken to rack arranging in 1 layer, then bake, turning over once, until cooked through, 30 to 35 minutes.

Step 4.

- Serve with hot crusty bread and a salad.

