



## **Savu Smoker Bag**

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### **Maple Chicken Drumsticks**

2 pounds chicken drumsticks  
¼ cup maple syrup

1 tablespoon paprika  
1 ½ teaspoon chili powder  
1 teaspoon garlic powder  
1 teaspoon salt  
1 teaspoon onion powder  
½ teaspoon ground black pepper

1/3 cup chili sauce  
2 tablespoons chopped fresh chives  
½ teaspoon ground mustard  
½ teaspoon garlic salt  
1/2 teaspoon lemon juice  
¼ teaspoon ground cayenne pepper  
a few drops of hot sauce to taste

In a flat baking dish, arrange the chicken in a single layer and pour syrup over the chicken to coat all sides. Cover, refrigerate and marinate for 1 hour up to overnight. While the chicken is marinating, in a small bowl, mix the next 6 ingredients.

Remove the chicken from the syrup and sprinkle the chicken with the paprika mixture. Place the drumsticks in the smoker bag in a single layer and seal. Cook for 20-22 minutes on the grill or 25 minutes if using a bag that works in the oven.

While the chicken is cooking, mix the remaining ingredients in a small bowl. When the chicken is almost done, remove the chicken from the heat source and carefully slit the top of the bag and fold back enough to brush a bit of the sauce on top of the chicken. Return the chicken to the heat source to brown the top. Serve warm with the remaining sauce for dipping.