

# BALSAMIC CHICKEN LOLLIPOPS



Prep Time

**10** min

Inactive Prep Time

**2** hours

Cook Time

**35** min

Level

**Easy**

Servings

**4-6**

## *Ingredients*

10 to 12 chicken drumstick lollipops  
1/2 cup balsamic vinegar  
1/2 cup honey  
1/2 cup brown sugar  
1/4 cup soy sauce  
2 tablespoons toasted sesame seeds  
5 sprigs of rosemary  
5 garlic cloves, halved  
1/4 cup chopped fresh flat-leaf parsley  
1/4 cup chopped fresh scallion

## *Directions*

1. Combine the balsamic vinegar, honey, brown sugar, soy sauce, rosemary sprigs, and garlic cloves in a large, resealable plastic bag.
2. Shake and squeeze the contents of the bag to dissolve the honey and the brown sugar.
3. Add the chicken drumstick lollipops to the bag and seal with as little air as possible in the bag.
4. Place in the refrigerator and marinate for 2 hours.
5. Preheat the oven to 450° F.
6. Place the chicken lollipops on a foil-lined baking sheet (drumstick standing up). Bake until the chicken is caramelized, about 30 to 35 minutes.
7. Place the remaining marinade in a small saucepan, bring to a boil. Reduce the heat to a simmer and cook over low heat until sauce thickens.
8. Use a brush to apply the cooked marinade on the chicken after it comes from the oven.
9. Place the chicken on a serving platter. Sprinkle with the sesame seeds and the chopped parsley & scallion as a garnish.