

Cocktail Party Drumettes

Written by John Keife

This recipe preceded the nation-wide popularity of Buffalo Wings. The combined crispiness of the fried wing and baking of the delicious coating provides a salty-sweet taste with crispy, tender bite. I promise you will enjoy.

Created by: Missy Keife



Ingredients:

- 150 chicken drumettes
- Salt
- Black pepper
- 1 stick butter
- 3 TBS olive oil
- 2 large jars apricot preserves (18 ounces)
- 4 envelopes Lipton Onion-Mushroom Soup Mix
- 4 bottles Kraft Russian Dressing

Instructions:

1. Season chicken pieces with salt and pepper
2. Into a large chicken fryer skillet, melt butter and oil over medium-high temperature
3. Fry chicken pieces until slightly brown, remove and drain
4. In a mixing bowl, combine preserves, soup mix, and dressings until incorporated

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5. Place chicken pieces in a casserole, pour dressing mix over chicken
6. Cover casserole with heavy aluminum foil and bake at 350° for 1 hour; remove foil and bake uncovered for 25 additional minutes
7. Serve with sauce in a heated chafing dish

Makes 150 pieces