

Score Big With Chargin' Chicken Drumsticks



Chargin' Chicken Drumsticks can add a little extra fire to your weekend football fare.

(NAPSA)—Weekend football games are a great occasion for family and friends to gather together for a hearty tailgate meal—and chicken drumsticks are a pre-game delight that is certain to keep the gang cheering.

With crispy coatings and moist, tender meat inside, you can score extra yardage by adding a lively dash of barrel-aged TABASCO® brand Pepper Sauce. So team up with Chargin' Chicken Drumsticks brushed with TABASCO Sauce, and kick off your next game day celebration with a little extra fire.

Chargin' Chicken Drumsticks

- ½ cup butter or margarine (1 stick)**
- 2 tablespoons TABASCO brand Pepper Sauce**
- 1 tablespoon ketchup**
- 1 teaspoon salt**
- 16 chicken drumsticks (about 4 pounds)**
- 1 cup bottled blue cheese dressing**

Preheat broiler.

Melt butter over low heat in small saucepan. Stir in TABASCO Sauce, ketchup and salt.

Place chicken drumsticks on rack in broiling pan; brush with some TABASCO mixture. Broil chicken drumsticks 10 minutes, 7 to 9 inches from heat source. Turn and brush with remaining TABASCO mixture. Broil 10 to 15 minutes longer or until drumsticks are browned and tender.

Serve with blue cheese dressing.

Makes 8 servings.