Chipotle Raisin Glazed Drumsticks

Fresno, Calif., May 6, 2014 – Memorial Day weekend is the traditional start of the summer barbeque season. This easy-to-make ahead glaze is one the whole family will love on drumsticks, red meats, shrimp, vegetables, and even roasted potatoes!

**Chipotle Raisin Glazed Drumsticks**

Serves: 8

**INGREDIENTS**
- 2 cups California raisins
- 2 chipotle chiles canned in adobo sauce plus 1 tablespoon of adobo sauce
- 1/3 cup chopped fresh cilantro
- 3 tablespoons water
- Juice of 1 lime, about 1 tablespoon
- Zest of 1 lime, about 1 teaspoon
- 1/2 teaspoon cumin
- Pinch of salt

8 chicken drumsticks*

**PROCEDURE**

**Chipotle Raisin Glaze**

Place raisins in a pot. Add just enough cold water to cover the raisins about 1/2 inch. Over high heat, bring the raisins to a boil. Once boiling, reduce the heat to medium and simmer for 10 to 15 minutes until the raisins are plump. Strain the raisins, discarding the water and place in a food processor or a high quality blender. To the raisins, add chipotle peppers, adobo sauce, cilantro, water, lime juice, lime zest, cumin and salt. Pulse for 1 to 2 minutes until the mixture is smooth. If consistency seems overly thick, add a small amount of water.
Chipotle Raisin Glazed Drumsticks
Preheat outdoor grill to medium high heat. Reserve 1 cup of Chipotle Raisin Glaze and set aside. With a basting brush, lightly brush all sides of 8 drumsticks with the Chipotle Raisin Glaze. Place sauced drumsticks on grill, basting drumsticks with glaze every 10 minutes. Cook for approximately 30 minutes or until cooked through (juices run clear). Serve with the reserved sauce for dipping.

For oven, preheat oven 400°F. Reserve 1 cup of the Chipotle Raisin Glaze and set aside. With a spoon or basting brush, lightly brush all sides of each drumstick with the Chipotle Raisin Glaze. Place the sauced drumsticks on a baking sheet lined with foil lightly sprayed with cooking oil. Baste drumsticks with the glaze every 10 minutes while roasting. Roast for 30 minutes or until cooked through (juices run clear). Serve with the reserved sauce for dipping.

Yields 2 cups. This sauce will keep in the refrigerator for up to four days in an air-tight container.

*Skinless chicken drumsticks can also be used.

About the California Raisin Marketing Board
A State Marketing Order in 1998 created the 100% grower-funded California Raisin Marketing Board. Its mission is to support and promote the increased use of California-grown raisins and sponsor crop production, nutrition and market research. For more information about the California Raisin Marketing Board and to browse delicious recipes, visit www.LoveYourRaisins.com. High resolution photography available upon request.