

Grilled chicken drumsticks

FOOD-037 / REV A / 2026.09.01

The recovered conversation supplied a measured seasoning blend for roughly 3-4 pounds of drumsticks: kosher salt, smoked and regular paprika, garlic, onion, pepper, brown sugar, chili powder, thyme, optional cayenne, and oil. The method starts over indirect heat, then finishes directly for browning while taking dark meat to a tender 175-185°F.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Savory grilled chicken drumsticks with a smoky seasoning and indirect-to-direct heat workflow.

GOAL

Make seasoned grilled drumsticks with a browned crust and tender dark meat.

INGREDIENTS

- 3-4 lb chicken drumsticks
- 2 tsp kosher salt
- 2 tsp smoked paprika
- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- 1 tsp black pepper
- 1 tsp brown sugar
- 1/2 tsp regular paprika
- 1/2 tsp chili powder
- 1/2 tsp dried thyme
- 1/4 tsp cayenne, optional

- 2 tbsp olive or vegetable oil

METHOD / STEPS

1. Pat the drumsticks dry.
2. Combine the seasoning, coat the drumsticks with oil, and toss thoroughly.
3. Let the seasoned chicken rest 30-60 minutes when time allows.
4. Heat the grill to about 375-400°F.
5. Start over indirect heat with the lid closed, turning every 7-10 minutes for about 25-30 minutes.
6. Move to direct heat for another 5-10 minutes, rotating often to brown and crisp.
7. If using barbecue sauce, brush it on only during the final 5-8 minutes.

RESULT / WHERE THIS STANDS

Recovered recipe with a complete seasoning blend and a repeatable indirect-to-direct grill path.

SAFETY / LIMITATIONS

- Use a thermometer in the thickest part without touching bone.
- Keep raw chicken separate from cooked food and clean contaminated surfaces.
- Dark meat is intentionally taken higher for tenderness, but temperature and handling still need to be verified on the actual batch.

SPECIFICATION

BATCH	3-4 lb drumsticks
GRILL	375-400°F
HEAT PATH	Indirect 25-30 min, then direct 5-10 min
TARGET	175-185°F internal

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

FOOD-037_grilled-chicken-drumsticks.txt

RECIPE / PUBLIC SUMMARY

https://u225x.com/downloads/food-records/FOOD-037_grilled-chicken-drumsticks.txt

CONNECTED RECORDS

FOOD-035

<https://u225x.com/record/FOOD-035>

FOOD-036

<https://u225x.com/record/FOOD-036>

FOOD-038

<https://u225x.com/record/FOOD-038>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-037>