

Balsamic and Honey Chicken Drumsticks *Crock Pot Recipe*

1/2 cup Blood Orange extra virgin olive oil

1/4 cup Dark Chocolate balsamic vinegar

1 teaspoon dried basil leaves

1 tablespoon garlic powder

Pinch of salt

1 teaspoon black pepper

2 tablespoon honey

6 (or more) chicken drumsticks

In a large plastic bag, add the olive oil, balsamic vinegar, dried basil leaves, garlic powder, salt and pepper, and honey. Seal the bag up and shake to mix all the ingredients. Add chicken drumsticks to the plastic bag. Seal bag and shake to coat the chicken. Make sure that the chicken is well-coated. Chicken can also be marinated overnight. Place chicken and marinade in crock pot; cook on low all day. Recipe serves 2, but makes enough marinade for up to 18 drumsticks.