



Delicious. Daring. Dark. A triple dose of all things fantastic is what my Triple D drumsticks are all about . #MUSTTRY



## Ingredients

### For the marinade:

- |                            |  |
|----------------------------|--|
| 4 Drum sticks              | 2 tablespoons of fresh rosemary (or 1<br>tablespoon of dried rosemary) |
| 5 cloves of garlic, minced | 4 tablespoons of apple cider vinegar                                   |

### For the sauce

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| 1 red onion, finely chopped        | 1/2 a teaspoon of cayenne pepper    |
| 4 cloves of garlic, finely chopped | 1/2 a tablespoon of black pepper    |
| 1 cup of ketchup                   | Salt to taste                       |
| 3/4 cup of guinness stout          | 1 tablespoon of apple cider vinegar |
| 3 tablespoons of brown sugar       |                                     |

## Method

In a container, place your drum sticks and add all the marinade ingredients. Allow them to marinate for 24 hours or more in the fridge.

After you are done marinating the chicken, season the drumsticks by dipping them in a paste of these three spices: Black pepper, royco all spice and shalimar tikka masala. After that, proceed to deep fry them until cooked through. Remove from the heat and set aside.

For the sauce, add the red onions and garlic into a sauce pan and let them cook until fragrant. Be careful not to burn the garlic. Then, add the ketchup, sugar, vinegar, worcestershire sauce, cayenne pepper, black pepper and Guinness Stout.

Cook this down for about 10-15 minutes until the sauce thickens and all the flavors come together. Once simmered down, add your drumsticks into the pot and let them simmer on low heat for about 5-7 minutes.

Add your finely chopped coriander just before taking them from the heat. Dig in.



SERVE WITH: your favorite starch and salad

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/achari-ya-ndimu/>