

Chicken drumsticks with Cajun spices, served with an old-fashioned mustard butter and mashed potatoes

Recipe for 12 tapas

Description

In the spirit of a fun night in, this drumstick recipe is a guaranteed crowd-pleaser.

Ingredients

Chicken drumsticks

- 12 Unit(s) Chicken wings
- 12 Gr Salt
- 2 Tbsp Cajun spices
- 1 Unit(s) Lemon juice
- Salt and pepper

Mustard butter

- 525 Gr Slightly salted butter
- 115 Gr Maille grain mustard
- 12 Sprig(s) Chives
- 1 Unit(s) Lemon juice
- 4 Turn(s) Fresh ground black pepper
- Salt and pepper

Mashed potatoes

- 3 Lb Fingerling potatoes
- 2 Clove(s) Chopped garlic
- 100 Gr Butter
- 0.50 Bunch(es) Chives
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Preparation

Zest the lemon and keep the juice. Mince the garlic, parsley and chives.

Drumsticks

In a mixing bowl, combine the chicken, lemon zest, salt and spice mix. With the help of gloves, mix the chicken for 3-5 minutes. Let rest for 10 minutes and then transfer to a baking sheet. Bake in the oven for roughly 30 minutes or until cooked through.

Mustard butter

Take the butter out of the fridge the night before making this recipe so that it is nice and soft. Combine all of the ingredients for the mustard butter and season with salt and pepper. Set aside until ready to use it.

Potatoes

Place the potatoes in a pot with cold salted water (10% salt per volume). Bring to a boil and continue to cook until the potatoes are cooked through and tender enough to mash. Transfer to a strainer. Next add the garlic, salt, pepper and butter. Mash until you reach the desired consistency and adjust the seasoning if necessary.

Plating

In a small serving dish, make a nice bed of mashed potatoes, place a drumstick on top and then garnish with the mustard butter and some chives.

Bon appétit!