



Simple Oven-Baked Chicken Drumsticks

The Scent of Home

The smell of roasting chicken fills my kitchen. It reminds me of my grandmother's house. She always made the best Sunday dinners. **Ever wondered how to make drumsticks unforgettable?** This recipe is my answer to that question. It turns simple chicken into a feast.

My First Kitchen Surprise

I once used far too much garlic powder. The flavor was so strong we could taste it for days. But we still ate every last bite. **That mistake taught me to be brave in the kitchen.** Home cooking is about creating memories, not perfection. What was your last funny kitchen

mistake?

Why This Recipe Works

The spice rub creates a delicious, crispy skin. The herb butter sauce keeps the meat inside incredibly juicy. These two textures together are pure magic. **Which flavor combo surprises you most: herb butter or Italian dressing?** Let me know your pick in the comments below.

A Simple Dish's Story

Chicken drumsticks are a classic American comfort food. They became popular for family meals in the mid-1900s. They were affordable and could feed a crowd. *Did you know the drumstick is actually the bird's calf muscle?* This humble cut has a rich history. Share your favorite family comfort food with me.



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Ingredients:

Ingredient	Amount	Notes
Chicken drumsticks	5-6 pounds	
Italian dressing	2 cups	Optional, for marinade
Garlic powder	1 tablespoon	For spice rub
Onion powder	1 tablespoon	For spice rub
Coarse kosher salt	2 teaspoons	For spice rub
Ground black pepper	1 teaspoon	For spice rub
Smoked paprika	1 teaspoon	For spice rub
Unsalted butter	1 cup	For herb butter sauce
White wine	2 tablespoons	Optional, for herb butter sauce
Fresh garlic	3-4 cloves	Minced or grated, for herb butter sauce
Fresh herbs	2 tablespoons	Chopped, for herb butter sauce
Hot sauce	2 teaspoons	For herb butter sauce
Fresh lemon	1	For herb butter sauce
Coarse kosher salt	1/2 teaspoon	For herb butter sauce
Fresh parsley	As needed	For garnish, optional

Easy Baked Chicken Drumsticks

Step 1 First, choose your flavor path. You can marinate the chicken in Italian dressing. Or use a simple spice rub. The herb butter sauce is my favorite.

See also Creamy Chicken Enchilada Recipe

Step 2 Preheat your oven to 400°F. Line a baking sheet for easy cleanup. Pat the chicken drumsticks dry. This helps the skin get crispy.

Step 3 Rub the spices all over the chicken. Use your hands for full coverage. Arrange them on the baking sheet. Give each drumstick some space. **Step 4** Bake the chicken for 30 minutes. Meanwhile, make the amazing butter sauce. Melt butter with garlic, herbs, and lemon. (A hard-learned tip: zest the lemon first, then juice it). **Step 5** Pull the chicken out and baste it. Use a good amount of that sauce. Put it back in the oven. Cook until it hits 165°F inside. **Step 6** Let the chicken rest for five minutes. Then, pour the rest of the sauce on top. Garnish with fresh parsley if you like. Get ready for a flavor explosion. **What is the safe internal temperature for cooked chicken? Share below!**
Cook Time: 45 minutes **Total Time:** 1 hour 10 minutes (plus marinating time) **Yield:** 6 servings **Category:** Dinner, Main Course

Three Tasty Twists

Try these fun ideas to change things up. They make the same recipe feel brand new. **Sweet & Smoky:** Add brown sugar to the spice rub. Use a full tablespoon of smoked paprika. It gives a barbecue vibe. **Lemon Herb:** Skip the hot sauce in the butter. Use extra lemon juice and fresh dill. It is so fresh and bright. **Spicy Buffalo:** Triple the hot sauce in the butter. Use a cayenne-based sauce like Frank's. Serve with celery sticks and blue cheese. **Which twist sounds best to you? Vote in the comments!**

How To Serve Your Feast

This chicken deserves great company. It goes with almost anything. Keep it simple or go all out. For sides, try creamy mashed potatoes. The butter sauce is perfect on them. A simple green salad also works well. Or some roasted carrots and broccoli. For drinks, I love iced tea with lemon. It is a classic non-alcoholic choice. A cold lager or pale ale pairs wonderfully too. It cuts through the rich butter.

See also Blueberry French Toast Casserole
Which would you choose tonight? Tell me your perfect plate!



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Storing and Reheating Your Chicken

Let your chicken cool completely first. Store it in the fridge for up to four days. You can also freeze it for three months. Thaw it in the fridge before reheating. Warm it in the oven to keep it crispy.

Batch cooking is a real time-saver. I always make a double portion. It makes weeknight dinners so much easier. Which night of the week is busiest for you? Let me know in the comments. Having ready-to-go protein is a lifesaver.

Simple Fixes for Common Issues

Is your chicken skin not crispy? Finish it under the broiler for a minute. Watch it closely so it does not burn. If the spices are burning, your oven might run hot. Use an oven thermometer to check the temperature. This matters for perfect results every time.

If the butter sauce separates, just whisk it. A little low heat can help bring it back. My grandkids never notice if it looks a bit broken. They just love the flavor. Cooking is about fixing little mistakes.

Your Chicken Questions Answered

Q: Is this recipe gluten-free? A: Check your Italian dressing and hot sauce labels. Many brands are safe, but some are not.

Q: Can I make the butter sauce ahead? A: Yes, make it a day before. Gently reheat it on the stove.

Q: What herb swaps work? A: Use any soft herbs you like. Basil,

cilantro, or chives are all great.

Q: Can I halve this recipe? A: Absolutely. Just use a smaller baking sheet. Cooking time may be less.

Q: What sides go well with this? A: We love it with roasted potatoes and a simple salad. What is your favorite side dish?

Share Your Kitchen Success

I hope your family enjoys this meal as much as mine does. Nothing beats a happy, full table. I love seeing your creations. Tag **Savory Discovery on Pinterest** with your photos. Happy cooking! —Elowen Thorn.

See also Cabbage Roll Casserole

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Author: Elowen Thorn

Cooking Method:[Baking](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **45 minutes**

Rest time: **25 minutes**

Total time: **1 hour 25 minutes**

Servings: **6 servings**



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Calories: **kcal**

Best Season:**Summer**

Description

This delicious and easy Baked Chicken Drumsticks recipe offers three

different options for amping up the flavor of your chicken!

Ingredients

==== Marinade: ===

- 5-6 pounds chicken drumsticks
- 2 cups Italian dressing (, optional)

==== Spice Rub: ===

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoon coarse kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika

==== Herb Butter Sauce: ===

- 1 cup unsalted butter
- 2 tablespoons white wine (, optional)
- 3-4 cloves fresh garlic (, minced or grated)
- 2 tablespoons fresh herbs (, chopped*)
- 2 teaspoons hot sauce
- 1 fresh lemon
- 1/2 teaspoon coarse kosher salt
- fresh parsley (, for garnish, optional)

Instructions

1. If marinating, place the 5-6 pounds chicken drumsticks in a large

bowl high sided casserole dish and cover with the 2 cups Italian dressing, covering evenly and marinating for 4- 24 hours.

2. When ready to cook, preheat the oven to 400°F.
3. Remove the chicken from the marinade, tapping to get off excess dressing or just setting onto a large, rimmed baking sheet lined with aluminum foil or parchment (for easy clean up).
4. In a small bowl, stir together the 1 tablespoon garlic powder, 1 tablespoon onion powder, 2 teaspoon coarse kosher salt, 1 teaspoon ground black pepper and 1 teaspoon smoked paprika. Sprinkle half of this mixture over the chicken, turning the chicken over and sprinkling the remaining spices on the other side. Arrange with space between each piece of chicken and the smooth, meaty side up.
5. Bake the chicken uncovered for 30 minutes.
6. While the chicken bakes, melt the 1 cup unsalted butter in a small saucepan. Add the 2 tablespoons white wine (optional), 3-4 cloves fresh garlic, minced, 2 tablespoons fresh herbs, 2 teaspoons hot sauce, zest and juice of 1 fresh lemon and 1/2 teaspoon coarse kosher salt, stirring until combined. Turn off the heat, only turning onto low if the mixture starts to separate.
7. At 30 minutes, remove the chicken and baste generously with the butter sauce. There will be butter sauce leftover.
8. Return to the oven for approximately 10 minutes or until the internal temperature reaches 165°F.
9. Remove and allow to rest for 5 minutes before basting with the remaining butter sauce.
10. Top with chopped fresh parsley, for garnish, if desired.
11. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Notes

*Use your favorite fresh herbs like parsley, thyme, or rosemary.

Keywords:Chicken, Drumsticks, Baked, Oven