



MEXICAN DRUMSTICKS WITH CORN AND GRILLED PEPPER SALSA

Recipe card

INGREDIENTS:

500 g Sokolów chicken drumsticks

MARINADE:

1 tablespoon chilli flakes
1-2 teaspoons oregano
1 teaspoon sweet paprika
1 teaspoon cocoa
1 tablespoon brown sugar
salt and pepper

GRILLED CORNCOBS:

2-3 corn cobs
1 dried Chili Ancho pepper
bunch coriander
1 teaspoon cumin
1 teaspoon sweet paprika
juice from 1 lime
3-4 tablespoons olive oil

PEPPER SALSA:

1 red pepper
1 Habanero pepper
oil
2-3 tablespoons sour cream
2-3 tablespoons mayonnaise
juice from 1/2 lime
small bunch coriander

PREPARATION:

1. Mix all the spices. Brush the drumsticks with oil and sprinkle with the prepared spice mix. Set aside for marinating.
2. Chop the coriander. Grind the dried pepper in a mortar, then mix with the coriander. Add cumin, sweet paprika, lime juice, and olive oil. Coat the cleaned corn cobs in the prepared marinade.
3. Brush the peppers with oil. Place the drumsticks on a special grill rack. Place the vegetables on a hot griddle. Grill the ingredients at 180-200°C until tender. Brush the corn with the marinade several times during grilling.
4. Peel both peppers and chop finely. Add mayonnaise, sour cream, lime juice, and chopped coriander. Season with salt and season to taste. Serve the salsa as a side dish to the drumsticks and corncobs.