



## Cowgirl Hot Legs

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*I love chicken. I love it roasted, fried or baked. This recipe uses my favorite Grand Canyon BBQ rub and an oven or an air fryer to easily create a delicious appetizer or a main course.*

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For parties I buy 1 pound of chicken drumsticks.

Place the drumsticks in a large pan or Ziplock bag. I salt the drumsticks and then pour on one 2oz envelope of rub.

If you are in a hurry you can bake the drumsticks immediately. If you have time, I recommend putting the seasoned drumsticks in the refrigerator overnight.

Either:

- Bake in the oven at 420 degrees for 40 minutes. Turn the legs once mid-bake.
- Or put the legs in an air fryer at 400 degrees for 35 minutes.

The baked legs are moister. The legs cooked in the air fryer are crispier.

Either way they are delicious.

I serve the drumsticks with two dipping sauces. One with sour cream to cool. And the other is honey to sweeten.

