

australian
bush spices

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White Meat Blend

White Spiced Honey Lime Chicken

1 kg chicken drumsticks
2 tablespoons lime juice
1 tablespoon honey
2 tablespoons light soy sauce
1 teaspoon sesame oil
2 tablespoons WHITE Australian bush spice

1. Score the chicken several times in the thickest part of the leg.
2. Put the chicken, lime juice, honey, soy and WHITE into a bowl, toss to coat the chicken in the marinade.
3. Cover and refrigerate for 4 hours or overnight.
4. Preheat oven to 200C. Place the chicken and marinade into a large baking dish and bake for 45 minutes or until the chicken is tender.

Serves 6