



We don't do takeaways generally. Cost and the enjoyment of cooking ourselves make them a bit pointless. But sometimes we just fancy something snacky. The box of Chicken Drummers were loitering in the reductions, so?..

Ingredients:-

1 box of Chicken Drummers
1 tub of Buttermilk
Plain (Gluten free in our case) Flour
Chilli flakes
Garlic Salt
Onion Salt
Hot Paprika powder
Mixed herbs
Salt and Pepper

Method:-

- (1) Season the Chicken with the dressing mix excluding the Flour and let it take on the flavours.
- (2) Place in a bowl in the Buttermilk and refrigerate for a least 2 hours.
- (5) Coat the Chicken in the seasoning mixture.
- (6) Roast at 180C for about 30 minutes.

We had crispy coated Onion Rings using the same seasoning - deep fried, Potato Wedges, home made Gluten free Garlic bread, home made Coleslaw, home made Marie Rose sauce and a dressed Salad.