



Coconut & Chipotle Braised Chicken Drumsticks

Serves 4

4 Springer Mountain Farms' Chicken Drumsticks
Kosher Salt and Black Pepper, to taste
1 Onion, diced
3 Garlic Cloves, smashed with the side of a chef's knife
2-3 Chipotle Peppers from a can of Chipotle Peppers in Adobo, minced
1 can Coconut Milk
1 cup Basmati Rice, cooked
1 tbsp Cilantro leaves, whole
1 Lime, cut into wedges

- Remove the chicken from the refrigerator, season generously with salt and pepper, and leave on the counter for 30 minutes.
- Preheat your Big Green Egg or grill to 350°F, direct heat.
- Grill the chicken for 2 minutes, or until the meat begins to turn golden brown, flip and cook for another 2 minutes.
- While the chicken is cooking, heat a 4-quart cast iron or all stainless-steel pot on the grill. Add the butter, onion, and garlic. Cook for 2-3 minutes or until the mixture becomes fragrant. Add peppers and coconut milk and allow to simmer.
- Once the coconut milk begins to simmer, add the chicken legs and cover the pot with the lid. Cook for 20 minutes or until the internal temperature of the chicken passes 165°F and the meat begins to pull away from the bone. Remove the pot from the grill and allow to cool, uncovered. Taste and adjust seasoning.
- Serve the chicken and sauce over the rice and garnish with cilantro and limes.