

## Sticky Garlicky Drumsticks

8 drumsticks

Marinade

1/2 cup balsamic vinegar

1/2 cup brown sugar

1/4 cup soy sauce

3 garlic cloves minced

1 tsp sesame oil (optional)

Sesame seeds

Scallions

Mix all marinade ingredients together and put in a large container with drumsticks. Marinate the drumsticks in the refrigerator for at least 2 hours.

Bake drumsticks in an oven-proof skillet or roasting pan at 375°F for 20 minutes. Place remaining marinade in a saucepan and boil for 15 minutes to reduce. Take drumsticks out and pour reduced marinade over them.

Bake an additional 10 minutes.

Garnish with sesame seeds and sliced scallions if desired.