

Wine-Glazed Drumsticks

PREPARATION TIME
5 minutes

COOKING TIME
35 minutes



BEST PARTNER
steamed spinach



A thrifty and delicious use for any leftover wine, red or white, is to add it (up to 1 cup per quart) to a store-bought vinegar for instant wine vinegar. Use on salads or for a variety of cooking needs.

SHOPPING LIST

- nutmeg • drumsticks • wine
- bell pepper • mushrooms
- green onions • chicken broth

ON HAND

- salt • butter • cornstarch
- cooked orzo

INGREDIENTS

- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 8 chicken drumsticks
- 1/4 cup butter or margarine
- 1 red bell pepper, julienned
- 1 cup sliced mushrooms
- 1/4 cup chopped green onions
- 1 1/3 cups dry white wine or sparkling grape juice
- 4 teaspoons cornstarch
- 2 tablespoons chicken broth
- 2 cups hot cooked orzo

SERVES **4**

COOK'N *Express*

• Couscous, a very tiny pasta shape, cooks even quicker than orzo. Pour 1 cup of couscous into 1 cup of boiling water. Remove from heat, cover and let stand 5 minutes. Fluff with a fork.

Make Ahead

Prepare the drumsticks through step 3 up to 4 hours ahead. Refrigerate until ready to reheat and thicken the sauce.

VARIATION

For a heartier version of this dish, use chicken thighs instead of drumsticks.

1 Sprinkle salt and nutmeg over chicken. Heat butter in a medium skillet over medium heat; add chicken. Cook, turning frequently, until browned on all sides, about 10 minutes.



2 Add bell pepper, mushrooms and green onions to skillet; mix well. Stir in white wine. Bring to a boil; reduce heat to medium-low.

3 Simmer, covered, until chicken is cooked through, about 20 minutes; remove to a plate. Cover to keep warm.



4 Mix cornstarch and broth in a bowl; stir into skillet. Cook, stirring continually, until thickened. Divide orzo among individual plates; arrange chicken over top. Drizzle with sauce.