



PREP
TIME
30min



COOK
TIME
15min



SERVES
4

FUNYUNS® FLAMIN' HOT® Nashville Hot Chicken Lollipops

INGREDIENTS

8 chicken drumsticks

1 $\frac{3}{4}$ cups buttermilk

$\frac{1}{2}$ cup hot sauce, divided

1 bag (6 oz), divided FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings

1 tsp salt

1 tsp black pepper

1 cup all-purpose flour

Vegetable oil, for frying

HOW TO MAKE

DIRECTIONS

Make a cut in each drumstick about two-thirds of the way down, just under the muscle. Cut all the way around the drumsticks and pull off the excess meat and skin from the bottom, until the bone is clean. Trim off any excess tendons. Press the meat on the drumstick down to form a “lollipop.”

In medium resealable container, whisk together buttermilk and $\frac{1}{4}$ cup hot sauce. Add chicken lollipops; stir to coat. Cover and refrigerate for at least 4 hours and up to overnight.

To food processor, add half the FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings; pulse until finely ground. Add flour, salt, and pepper and pulse until combined. Transfer to shallow bowl.

Remove chicken lollipops from marinade (reserve buttermilk mixture marinade).

Dredge chicken lollipops in flour mixture, dip into buttermilk mixture marinade and then dredge in flour mixture again. Transfer to parchment paper-lined baking sheet. Let stand for 10 minutes (this will help create a crispy crust).

Meanwhile, into high-sided skillet set over medium-high heat, add oil to reach 2 inches up sides; heat until shimmering or an instant-read thermometer registers 350°F. Fry chicken, turning once, for 12 to 15 minutes or until cooked through, juices run clear and instant-read thermometer inserted into thickest part of drumstick registers 165°F. Transfer to paper towel-lined baking sheet to drain.

Drizzle hot chicken lollipops with remaining $\frac{1}{4}$ cup hot sauce and serve with remaining FUNYUNS®.

PRODUCT

