**CRUNCHY LEMONADE DRUMSTICKS**

2 tablespoons grated lemon zest

½ cup lemon juice

3 tablespoons packed light brown sugar

1/3 cup of buttermilk

12 skin on chicken drumsticks

Kosher salt and black pepper

2 cups panko breadcrumbs

1 tablespoon chopped fresh thyme

Pinch of cayenne pepper

¼ cup mayonnaise

1 teaspoon of Sage & Onion Olive Oil

Olive oil cooking spray

1. Mix 1 tablespoon lemon zest and the lemon juice in a large bowl. Add 1 cup water and the sugar and whisk to dissolve, then whisk in the buttermilk and sage & onion olive oil. Pierce the drumsticks several times with a fork and season with salt and pepper. Toss in the marinade, cover and refrigerate 4 hours or overnight.
2. Preheat the oven to 400\*. Bring the chicken to room temperature. Put the panko bread crumbs, thyme, the remaining 1 tablespoon lemon zest, the cayenne, 1 teaspoon salt, and black pepper to taste in a large resalable plastic ag and shake to mix. Put the mayonnaise in a bowl.
3. Set a rack that has been sprayed with cooking spray. on a baking sheet
4. Remove the drumsticks from the marinade, dip in the mayonnaise then drop into the bag and shake to coat; transfer to the rack.
5. Mist the chicken with cooking spray. Bake until golden, About 40 minutes

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