

Balsamic Slow Cooker Drumsticks

INGREDIENTS:

- 8 chicken drumsticks
- 3 tablespoons D'Olivo Blood Orange Fused Olive Oil
- 1/2 cup D'Olivo Cinnamon Pear Dark Balsamic Vinegar
- 3 tablespoons soy sauce
- 1 tablespoon honey

DIRECTIONS:

Between 2 and 24 hours before you wish to start your slow cooker, place all ingredients in a sealable bag or container. Marinate drumsticks in the refrigerator.

Place drumsticks and marinade in the slow cooker. Cook on low for 6-8 hours. Serve over rice.

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509.888.7380