Baked Chicken Drumsticks

8 chicken drumsticks, about 2 pounds

2 tablespoons olive oil

2 teaspoons paprika (can use 1 tsp. smoked paprika and 1 tsp. regular if you prefer)

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon dried parsley

¾ teaspoon salt

½ teaspoon black pepper

1. Preheat the oven to 425 degrees. Line a baking sheet with a piece of foil and spray with nonstick spray. (Or use an oven-safe wire baking rack.)
2. In a medium size mixing bowl, mix together the oil, paprika, garlic powder, onion powder, parsley, salt and black pepper.
3. Pat the chicken dry with paper towels. Toss drumsticks in oil mixture and coat them well.
4. Arrange the coated drumsticks on the wire rack or foil-lined baking sheet. Leave space between the drumsticks.
5. Bake 30-45 minutes or until the drumsticks are 165 degrees.
6. Remove pan from oven and let rest a few minutes before serving.

Tips

If you like a BBQ chicken, remove cooked drumsticks from the oven and brush each leg with your favorite barbeque sauce. Turn oven to the Broiler setting and place the rack on the second to the highest level. Place sauce drumsticks on the oven rack and let broil for a few minutes. Do NOT leave them unattended! Once they start to brown or char, flip the drumsticks and cook a few minutes on the other side.

If you want to have baked potatoes with your meal, start them about 15 minutes before you put the chicken in the oven to time it out right.

If you want to add a roasted vegetable like broccoli or green beans, add them to the lined foil pan with about 20 minutes left in the baking time. Only do this if you're not using the wire rack.