

Low-Stress Chili Soup

Ingredients

- 32 chicken drumsticks
- 2 T (sea) salt
- 2 C lemon juice
- $\frac{3}{4}$ C minced garlic (= 12 T)
- 2 C honey

Directions

1. Preheat the oven to **400° F** (200° C).
2. Array the drumsticks evenly in two 9×11 baking dishes.
3. Sprinkle the drumsticks with the salt.
4. Roast for **30 minutes**.
5. In a bowl, stir together the garlic, lemon juice, and honey until the honey dissolves.
6. Pour the honey mixture evenly over the drumsticks, using a spoon to scoop and re-pour until they are well coated.
7. Roast for another **20 minutes**. (If the pans seem full, put something under them to catch any liquid that boils over.)
8. Serve.

I don't know the outer limit of how long these stay good in the fridge because they never last long enough to measure meaningfully.