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Spicy and Salty Chicken Legs

Fall picnics and tailgates call for spicy foods with strong flavors. These spicy and salty chicken legs are perfect cool weather picnic fare and go especially well with a cold glass of Indiana apple cider.

12 chicken legs
2 tablespoons olive oil
1 tablespoon coarse salt
½ teaspoon freshly ground black pepper
1 teaspoon crushed red pepper flakes

Preheat oven to 400 degrees F.

Line a baking sheet with no stick foil or parchment paper.

Place the chicken legs in a large bowl and drizzle them with the olive oil. Gently toss the chicken legs and coat them evenly with the oil.

Place the legs on the lined baking sheet. Arrange them so that they are not touching each other.

In a small bowl, mix the salt, black pepper, and red pepper flakes. Sprinkle the mixture evenly over the chicken legs.

Bake the chicken legs for 25-30 minutes or until they are cooked through.

Can be eaten warm or cold.

Makes 12 chicken legs.

Victoria Wesseler

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