



**Complexity level:** Easy

**Calories level:** Middle-calories level

**Price estimation:** 5 - 10 \$

## Ingredients

8  
chicken drumsticks  
3 T  
olive oil  
1/4 t  
ground black pepper  
1/4 t  
salt  
1/4 t  
thyme  
1/4 t  
rosemary  
1  
onion  
2 T  
honey  
1 cn  
beer  
1/4 t  
parsley (fresh, chopped)

## Instructions

1. Clean and wash chicken drumsticks if necessary.
2. Sprinkle chicken with salt and ground black pepper.
3. Heat a large skillet with olive oil and fry chicken drumsticks over medium heat for 5 - 7 minutes each side or until golden. Sprinkle with thyme and rosemary.

4. Set chicken aside and keep it warm.
5. Peel and chop the onion finely and add it to the skillet.
6. Sauté onion over medium heat for 10 - 12 minutes.
7. In a medium bowl mix 2 tablespoons of honey and a can of beer. Mix until smooth.
8. Pour the mix into the skillet with the onion and simmer over medium heat for 8 - 10 minutes or until reduced by the half.
9. Add chicken drumsticks and the fresh parsley. Simmer over medium until tender (5 - 7 minutes each side).
10. Serve and enjoy your chicken with honey-beer sauce recipe! See more [Spanish chicken recipes](#) [1].

**Source URL:** <https://thespanishcuisine.com/recipes/chicken-honey-beer-sauce>

**Links**

[1] <https://thespanishcuisine.com/recipes/Spanish-chicken>