



Menu du Jour

Cackalacky® Chicken Lollipops
(Serves four to six)

Cackalacky® Chicken Lollipops

Cackalacky® Spiced Chicken Lollipops are “French-cut” chicken wing drumettes wrapped in bacon and grilled, roasted or smoked to perfection on the Cackalacky Drummy Device™ grilling unit. They make a perfect party starter – or even a great meal! Cackalacky products are available on-line at www.Cackalacky.com. Did you know that in “Buffalo wing lingo” a “single” order is 10 wings, a “double” is 20 and a “triple” is 30?

24 chicken wings
2 pounds hickory-smoked bacon
Cajun Spice (recipe follows)
Drumstick Drizzle (recipe follows)
Cackalacky® Spice Sauce

Separate the chicken wings into three sections. Reserve the wing tips for stock and reserve the “flats” or mid-section for future use. French the drumettes by cutting the skin and tendons around the base of the drumettes with a sharp paring knife. Push the chicken meat down the bone forming it into a ball. Season the drumettes with Cajun Spice; wrap the chicken with a strip of bacon and secure the bacon with a wooden toothpick.

Place the chicken lollipops in the openings of the Drummy Device.

Prepare the grill for medium-high indirect cooking. Place the Drummy Device on the cooler side of the cooking grate. Close the lid and slow-roast the chicken at 250 degrees F. for about 2 hours or until the chicken reaches an internal temperature of 180 degrees F.

When bacon is crisp and the juices “run clear” from the chicken, the lollipops are almost done. Smother the lollipops with Drumstick Drizzle or Cackalacky® Spice Sauce and finish cooking for another 15 minutes – allowing the sauce to caramelize.

*Oven Cooking Method

Place the top oven rack in the middle position and place a large drip pan on the bottom rack. Pre-heat the oven to 250 degrees F. and cook the chicken lollipops for about 2 hours. When the chicken reaches an internal temperature of 180 degrees F. and the bacon is crisp, glaze the Lollipops with sauce and cook another 15 minutes until the sauce begins to caramelize.



Drumstick Drizzle

Since my good friend Page Skelton of the Cackalacky Condiment Co. decided to stop producing his great “Drumstick Drizzle” sauce, it was time to create a clone. Although this version is not quite as good as Page’s delectable sauce, it is an excellent glaze and dipping sauce for roasted, smoked or grilled chicken. If Cackalacky® Spiced Ketchup is not available in your area (and you’re too lazy to order it from his website) combine 5 cups of good-quality ketchup (such as Hunt’s or Heinz Organic) with 1 cup of Cackalacky® Spice Sauce and you’ll get a close approximation. If you don’t have Cackalacky Spice Sauce, you’re on your own but I would suggest Tiger Sauce along with ketchup or something similar! The ground chipotle (smoked jalapeño) adds a nice smoky flavor and some heat to the sauce. This sauce should be used in the last 10 minutes or so of grilling so it doesn’t burn or use it as a table and dipping sauce.

2 tablespoons olive oil
1 medium yellow onion, diced (about 1 cup)
3 cloves garlic, chopped (about 1 tablespoon)
1 1/2 teaspoons dried thyme
1 teaspoon ground chipotle chile powder
6 cups (1 1/2 quarts) Cackalacky® Spiced Ketchup
1/2 cup light brown sugar, packed
1/2 cup dark molasses
1/4 cup red wine vinegar
2 tablespoons Colman’s® dry mustard
2 teaspoons ground cumin
2 teaspoons smoked paprika
2 teaspoons freshly ground black pepper
1 teaspoon coarse kosher salt

Heat the oil in a medium stockpot over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic, thyme and chipotle. Stir and cook until the garlic is fragrant, another 2 to 3 minutes.

Add the remaining ingredients and stir well to combine. Reduce the heat to low, partially cover and simmer for about 20 minutes, whisking occasionally. Remove from the heat and allow the sauce to cool. When cooled, transfer the sauce in batches to a blender and purée until smooth.

Yields about 6 cups



Cajun Spice

This seasoning blend will keep stored in an airtight container about one month. It may also be used to season baked potatoes, vegetables, and a variety of meats.

- 1/3 cup sweet paprika
- 1/4 cup coarse kosher salt
- 1/4 cup granulated garlic
- 2 tablespoons dried oregano
- 2 tablespoons dried thyme
- 2 tablespoons onion powder
- 2 tablespoons cracked black pepper
- 2 tablespoons ground cayenne pepper
- 2 tablespoons dried parsley

Combine ingredients in a medium mixing bowl.



Untrimmed Drumettes



Trimmed and Wrapped Drumette

(Photo courtesy of Cackalacky Condiment Co.)

From The Kitchen Of Michael H. Stines, Ph.B.

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