

chicken drumstick recipes jamie oliver

****Exploring Flavorful Chicken Drumstick Recipes Jamie Oliver Style****

chicken drumstick recipes jamie oliver have become a favorite among home cooks and food enthusiasts alike, thanks to the renowned British chef's knack for transforming simple ingredients into mouthwatering meals. Jamie Oliver's approach to cooking chicken drumsticks shines through his emphasis on fresh herbs, bold spices, and straightforward techniques that bring out the best in every bite. Whether you're seeking a quick weeknight dinner or a show-stopping dish for guests, his recipes offer a perfect blend of flavor, simplicity, and comfort.

Why Choose Chicken Drumsticks in Jamie Oliver's Recipes?

Chicken drumsticks are incredibly versatile and budget-friendly, making them a go-to choice for many of Jamie Oliver's dishes. Unlike chicken breasts, drumsticks retain more moisture and flavor due to their higher fat content, which means they stay juicy and tender even with minimal seasoning. Jamie's recipes often highlight this natural richness, complementing it with vibrant marinades and clever cooking methods like roasting, grilling, or slow-cooking.

Another advantage of chicken drumsticks is their ease of preparation. With minimal trimming required, they're perfect for cooks who want to focus more on flavor than fuss. Jamie Oliver's recipes often encourage using whole, natural ingredients and simple steps that anyone can follow—making them ideal for beginners and seasoned cooks alike.

Jamie Oliver's Signature Chicken Drumstick Recipes

1. Sticky Soy and Honey Chicken Drumsticks

One of Jamie Oliver's most beloved chicken drumstick recipes features a sticky glaze made from soy sauce, honey, garlic, and ginger. This dish is a fantastic way to infuse Asian-inspired flavors into a classic piece of poultry. The combination of sweet and savory elements caramelizes beautifully during roasting, creating a crispy yet tender exterior.

To prepare, marinate the drumsticks in the soy-honey mixture for at least an hour—or overnight for deeper flavor—then roast them in a hot oven until golden and sticky. This recipe pairs wonderfully with steamed rice or a crunchy Asian-style slaw.

2. Mediterranean Herb-Roasted Chicken Drumsticks

Jamie Oliver's Mediterranean-inspired chicken drumsticks often incorporate fragrant herbs such as rosemary, thyme, and oregano, alongside lemon zest and garlic. This recipe celebrates simplicity, allowing the fresh herbs to shine while adding subtle complexity.

The secret to this recipe lies in generous seasoning and roasting the drumsticks until the skin crisps up perfectly. A drizzle of olive oil and a squeeze of fresh lemon juice right before serving elevates the dish. This recipe is especially popular during summer months when Mediterranean flavors feel light and refreshing.

Cooking Tips from Jamie Oliver for Perfect Drumsticks

Jamie Oliver's approach to cooking chicken drumsticks emphasizes a few critical tips to ensure the best results:

- **Don't overcrowd the pan:** Whether you're roasting or frying, giving each drumstick enough space ensures even cooking and browning.
- **Use a marinade:** Marinating not only adds flavor but also helps tenderize the meat. Jamie often recommends balancing acid (like lemon juice or vinegar) with oil and herbs.
- **Check doneness carefully:** Chicken drumsticks should be cooked to an internal temperature of 75°C (165°F) to be safe but remain juicy. Jamie suggests checking the juices run clear and the meat isn't pink near the bone.
- **Rest before serving:** Letting the drumsticks rest for a few minutes after cooking allows the juices to redistribute, resulting in a moister bite.

Variations and Adaptations Inspired by Jamie Oliver

Jamie Oliver is known for his flexibility and encourages cooks to adapt recipes based on what's available or preferred. Here are some ways to give your chicken drumsticks a Jamie Oliver twist:

Smoky Paprika and Garlic Drumsticks

Add smoked paprika, garlic, and a touch of chili to your marinade for a smoky, spicy kick. This variation is perfect for grilling and pairs excellently with charred vegetables or a fresh tomato salad.

Indian-Spiced Drumsticks with Yogurt Marinade

Inspired by Jamie's love for global flavors, marinate drumsticks in a mixture of yogurt, turmeric, cumin, coriander, and garlic. The yogurt tenderizes the meat while the spices infuse vibrant aromas. Roast or grill and serve with naan or fragrant basmati rice.

BBQ-Style Drumsticks with Homemade Sauce

Jamie Oliver often promotes making sauces from scratch to control ingredients and flavor. A simple BBQ sauce combining tomato puree, honey, mustard, and smoked paprika can be brushed on drumsticks during the final minutes of cooking for a sticky, finger-licking finish.

Pairing Sides to Complement Jamie Oliver's Chicken Drumstick Recipes

What truly sets Jamie Oliver's chicken drumstick recipes apart is the thoughtful selection of sides that enhance the main dish without overpowering it. He often pairs drumsticks with vibrant salads, seasonal vegetables, or comforting carbs.

- **Fresh green salads:** Crisp rocket, spinach, or mixed leaves tossed with lemon vinaigrette add brightness and balance to rich chicken flavors.
- **Roasted root vegetables:** Carrots, sweet potatoes, and parsnips roasted alongside the drumsticks soak up delicious cooking juices.
- **Homemade coleslaw:** A crunchy cabbage slaw with a tangy dressing complements sticky or spicy chicken beautifully.
- **Creamy mashed potatoes or polenta:** These comforting starches provide a satisfying base for saucy or herb-infused drumsticks.

The Health Aspect of Jamie Oliver's Chicken Drumstick Recipes

Jamie Oliver is passionate about promoting nutritious and balanced meals, and chicken drumsticks fit well within this philosophy. While they are naturally higher in fat compared to chicken breasts, the fat content can be managed by removing excess skin if desired or opting for cooking methods like grilling or baking over deep frying.

His recipes tend to avoid heavy creams or processed ingredients, instead focusing on fresh produce, herbs, and natural flavorings. This approach not only enhances taste but also contributes to healthier eating habits. Incorporating plenty of vegetables and whole grains alongside chicken

drumsticks ensures a well-rounded meal.

How to Make Jamie Oliver's Chicken Drumstick Recipes Your Own

One of the most appealing aspects of Jamie Oliver's cooking style is the freedom it offers. His chicken drumstick recipes serve as excellent templates that inspire personalization. Feel free to experiment with different herbs, spices, and cooking techniques. For instance, swap rosemary for basil, add a splash of white wine to your marinade, or finish with a sprinkle of toasted nuts for extra texture.

Pay attention to balancing flavors—sweet, salty, sour, and spicy elements create harmony and make your dish stand out. And don't hesitate to use leftovers creatively: shredded drumstick meat can be added to salads, wraps, or even pasta dishes.

Whether you're a fan of Jamie Oliver's rustic, flavorful style or simply looking to elevate your chicken drumstick game, his recipes offer a wonderful starting point. Easy to prepare, packed with flavor, and adaptable to many cuisines, these dishes celebrate the humble chicken drumstick in the most delicious ways possible. With a few simple ingredients and cooking tips inspired by Jamie, you can bring home the taste of his kitchen right to your dining table.

Frequently Asked Questions

What is a popular Jamie Oliver chicken drumstick recipe?

A popular Jamie Oliver chicken drumstick recipe is his 'Sticky Honey and Soy Chicken Drumsticks,' which features a flavorful marinade of honey, soy sauce, garlic, and ginger, then baked until sticky and caramelized.

Does Jamie Oliver recommend marinating chicken drumsticks?

Yes, Jamie Oliver often recommends marinating chicken drumsticks to enhance flavor and tenderness, using ingredients like herbs, spices, citrus, and sauces.

How does Jamie Oliver suggest cooking chicken drumsticks for maximum flavor?

Jamie Oliver suggests roasting or grilling chicken drumsticks with a marinade or rub, ensuring they are cooked until the skin is crispy and the meat is juicy and flavorful.

Are there any healthy chicken drumstick recipes by Jamie Oliver?

Yes, Jamie Oliver offers healthy chicken drumstick recipes that focus on using fresh herbs, spices, and minimal oil, such as his lemon and herb roasted chicken drumsticks.

Can Jamie Oliver's chicken drumstick recipes be made in advance?

Many of Jamie Oliver's chicken drumstick recipes can be prepared in advance by marinating the drumsticks beforehand, making them convenient for meal prep or entertaining.

What sides does Jamie Oliver recommend with chicken drumsticks?

Jamie Oliver often pairs chicken drumsticks with sides like roasted vegetables, salads, or fluffy rice to complement the rich flavors of the chicken.

Where can I find Jamie Oliver's chicken drumstick recipes online?

You can find Jamie Oliver's chicken drumstick recipes on his official website, [JamieOliver.com](https://www.jamieoliver.com), as well as on his YouTube channel and various cooking platforms featuring his recipes.

Additional Resources

Chicken Drumstick Recipes Jamie Oliver: A Culinary Exploration

chicken drumstick recipes jamie oliver have become a popular reference point for home cooks and culinary enthusiasts seeking flavorful, accessible, and innovative ways to prepare this versatile cut of poultry. Jamie Oliver, renowned for his approachable cooking style and emphasis on fresh ingredients, brings a distinctive flair to chicken drumstick preparations that balances simplicity with bold flavors. This article delves into the nuances of Jamie Oliver's chicken drumstick recipes, analyzing their culinary appeal, key techniques, and the unique characteristics that set them apart in the crowded landscape of chicken dishes.

Understanding Jamie Oliver's Approach to Chicken Drumsticks

Jamie Oliver's cooking philosophy often centers on rustic, hearty meals that rely on the natural taste of quality ingredients. When it comes to chicken drumsticks, his recipes tend to prioritize flavor layering through marinades, spice blends, and cooking methods that enhance the texture and juiciness of the meat. Unlike some recipes that might focus solely on crispiness or speed, Oliver's methods frequently incorporate slow roasting or marinating to

develop depth.

A hallmark of Jamie Oliver's style is accessibility. His chicken drumstick recipes are designed to be achievable for cooks at various skill levels, often requiring minimal prep time while delivering maximum taste impact. This practical yet flavorful approach is one reason his recipes have garnered widespread popularity.

Key Features of Jamie Oliver's Chicken Drumstick Recipes

- **Use of Fresh Herbs and Spices:** Oliver often includes fresh rosemary, thyme, or oregano to impart aromatic notes that complement the natural flavor of chicken.
- **Balanced Marinades:** Recipes typically feature marinades combining acidic components like lemon juice or vinegar with olive oil and spices, tenderizing the meat and infusing it with flavor.
- **Versatile Cooking Techniques:** Whether oven-roasted, grilled, or cooked in a skillet, the methods ensure the drumsticks remain moist inside with a satisfying outer crust.
- **Complementary Side Suggestions:** Many recipes are paired with seasonal vegetables, grains, or fresh salads, aligning with Oliver's focus on balanced meals.

Popular Chicken Drumstick Recipes by Jamie Oliver

Jamie Oliver has shared multiple drumstick recipes across his cookbooks and media appearances. Some standout dishes illustrate his culinary versatility:

1. Jamie Oliver's Sticky Soy and Honey Chicken Drumsticks

This recipe exemplifies Oliver's skill in combining sweet and savory flavors. The chicken drumsticks are marinated in a mixture of soy sauce, honey, garlic, and ginger, then baked until the glaze caramelizes beautifully. The balance between the salty soy and sweet honey creates a sticky, glossy coating that enhances the rich meatiness of the drumsticks.

2. Roast Chicken Drumsticks with Garlic and Rosemary

Reflecting Oliver's British culinary roots, this classic recipe uses simple ingredients—olive oil, garlic, fresh rosemary, salt, and pepper—to roast the

drumsticks. The technique involves slow roasting at moderate temperatures, allowing the flavors to penetrate deeply while rendering the skin crispy. This method highlights how minimalism in seasoning can still achieve a deeply satisfying result.

3. Spicy Moroccan-Style Chicken Drumsticks

Drawing inspiration from North African flavors, this recipe showcases Oliver's talent for global fusion. The drumsticks are coated with a blend of spices such as cumin, paprika, coriander, and cayenne pepper, often combined with preserved lemon and olives. This combination introduces complex layers of heat, acidity, and earthiness, making the dish vibrant and aromatic.

Comparative Analysis: Jamie Oliver's Recipes Versus Other Popular Methods

When compared to alternative chicken drumstick recipes—such as fast-fried variants or heavily breaded preparations—Jamie Oliver's recipes often prioritize wholesome ingredients and balanced cooking techniques. For example, many fried chicken recipes rely heavily on batter and oil, resulting in a heavier dish, whereas Oliver's roasted or grilled versions aim for crispiness without excess fat.

Moreover, Oliver's emphasis on fresh herbs and natural marinades contrasts with some commercial or quick-fix recipes that depend on pre-packaged sauces or spice mixes. This approach can be more health-conscious and allows for customization according to individual taste preferences.

However, one potential downside is the longer preparation or marinating time required in some of Oliver's recipes, which might be less convenient for those seeking rapid meal solutions. Still, the trade-off often results in superior flavor and texture.

How Jamie Oliver's Recipes Cater to Dietary Preferences

Jamie Oliver's chicken drumstick recipes are flexible enough to accommodate various dietary needs. For instance, the use of olive oil and fresh herbs aligns well with Mediterranean diet principles, promoting heart-healthy fats and antioxidants. Additionally, the absence of heavy breading or deep frying means the dishes tend to be lower in calories and saturated fats.

For those seeking gluten-free options, Oliver's recipes generally avoid wheat-based coatings or sauces, relying instead on natural ingredients. Vegan or vegetarian adaptations might be more challenging given the focus on chicken, but the flavor profiles—such as the Moroccan spices or garlic-rosemary combinations—can inspire plant-based equivalents using mushrooms or tofu.

Practical Tips for Perfecting Jamie Oliver's Chicken Drumstick Recipes

Cooking chicken drumsticks to perfection requires attention to a few key factors, many of which Jamie Oliver emphasizes in his recipes:

1. **Marinating Time:** Allowing the chicken to marinate for at least a few hours, or ideally overnight, enhances flavor penetration and tenderizes the meat.
2. **Cooking Temperature and Timing:** Roasting drumsticks at moderate heat (around 180–200°C/350–400°F) ensures even cooking. High heat can burn the skin before the meat cooks through.
3. **Resting the Meat:** Letting the drumsticks rest after cooking helps redistribute juices, maintaining moisture.
4. **Use of a Meat Thermometer:** For food safety and optimal texture, internal temperatures of 75°C (165°F) should be reached.

Enhancing the Flavor Profile

Jamie Oliver's recipes often suggest layering flavors through multiple steps: seasoning before marinating, basting during cooking, and finishing with fresh herbs or a squeeze of citrus. Incorporating elements like smoked paprika or toasted seeds can add textural contrast and aromatic complexity.

Jamie Oliver's Impact on Home Cooking with Chicken Drumsticks

Jamie Oliver's influence extends beyond just recipes; his advocacy for simple, wholesome cooking has inspired many to revisit everyday ingredients like chicken drumsticks with renewed creativity. By demystifying cooking techniques and encouraging fresh ingredient use, Oliver has elevated this common cut into a canvas for diverse culinary expressions.

The chicken drumstick recipes Jamie Oliver offers are emblematic of his broader culinary ethos: accessible, flavor-forward, and adaptable. Whether preparing weeknight dinners or hosting casual gatherings, these recipes provide a reliable foundation for delicious meals that resonate with both novice and experienced cooks.

In summary, exploring chicken drumstick recipes by Jamie Oliver reveals a thoughtful balance of technique, flavor, and practicality. His approach encourages experimentation while grounding dishes in tradition and freshness, making these recipes enduringly popular within the global cooking community.

[Chicken Drumstick Recipes Jamie Oliver](#)

chicken drumstick recipes jamie oliver: Food52 A New Way to Dinner Amanda Hesser, Merrill Stubbs, 2016-10-18 A smart, inspiring cookbook showing how to plan, shop, and cook for dinners (and lunches and desserts) all through the week. The secret? Cooking ahead. Amanda Hesser and Merrill Stubbs, founders of the online kitchen and home destination Food52, pull off home-cooked dinners with their families with stunning regularity. But they don't cook every night. Starting with flexible base dishes made on the weekend, Amanda and Merrill mix, match, and riff to create new dinners, lunches, and even desserts throughout the week. Blistered tomatoes are first served as a side, then become sauce for spaghetti with corn. Tuna, poached in olive oil on a Sunday, gets paired with braised peppers and romesco for a fiery dinner, with spicy mayo for a hearty sandwich, and with zucchini and couscous for a pack-and-go salad. Amanda and Merrill's seasonal plans give you everything you need to set yourself up well for the week, with grocery lists and cooking timelines. They also share clever tips and tricks for more confident cooking, showing how elements can work across menus and seasons to fit your mood or market, and how to be scrappy with whatever's left in the fridge. These building blocks form *A New Way to Dinner*, the key to smarter, happier cooking that leaves you with endless possibilities for the week ahead.

chicken drumstick recipes jamie oliver: The Essential New York Times Cookbook Amanda Hesser, 2021-11-02 A KCRW Top 10 Food Book of 2021 A Minnesota Star Tribune Top 15 Cookbook of 2021 A WBUR Here & Now Favorite Cookbook of 2021 The James Beard Award-winning and New York Times best-selling compendium of the paper's best recipes, revised and updated. Ten years after the phenomenal success of her once-in-a-generation cookbook, former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks. She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes, including Samin Nosrat's Sabzi Polo (Herbed Rice with Tahdig), Todd Richards's Fried Catfish with Hot Sauce, and J. Kenji López-Alt's Cheesy Hasselback Potato Gratin. Devoted Times subscribers as well as newcomers to the paper's culinary trove will also find scores of timeless gems such as Purple Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta, and classics ranging from 1940s Caesar Salad to modern No-Knead Bread. Hesser has tested and adapted each of the recipes, and she highlights her go-to favorites with wit and warmth. As *Saveur* declared, this is a "tremendously appealing collection of recipes that tells the story of American cooking."

chicken drumstick recipes jamie oliver: Jamie's Food Revolution Jamie Oliver, 2009-10-13 undefined

chicken drumstick recipes jamie oliver: Instant Pot® Obsession Janet A. Zimmerman, 2017-03-07 Everyday cooking made simple and delicious—Instant Pot® cookbook recipes you'll love! Are you ready to add some creativity to your pressure cooker? The Instant Pot® Obsession is the ultimate Instant Pot® cookbook that shows you how to turn your one-pot meals into full-course feasts. Featuring 120 easy recipes for every occasion, this Instant Pot® cookbook helps you understand every feature of your pressure cooker, as well as nutritional info and time charts to keep your cooking stress-free. This essential Instant Pot® cookbook also provides tasty variations on your go-to staples to help keep your one-pot meals unique and utterly delicious. Find inspiration and more in the Instant Pot® cookbook, including: One pot fits all—Enjoy 120 incredible Instant Pot® recipes ranging from French toast cups, chicken cacciatore, crème brûlée, and more in less than an hour. Instant Pot® insider—Discover the ins and outs of your pressure cooker using FAQs on everything from pantry essentials to power-user tips. Dynamic dining—Rejuvenate your tried-and-true recipes with mouthwatering variations for one-of-a-kind, one-pot meals. With this Instant Pot® cookbook, you can create countless tasty meals with imagination.

chicken drumstick recipes jamie oliver: From Scratch Michael Ruhlman, 2019-10-15 From the James Beard Award-winning, New York Times-bestselling author. "Through the recipes for 10

classic meals, he covers how to cook almost anything.” —Ina Garten, the Barefoot Contessa From Scratch looks at ten favorite meals, including roast chicken, the perfect omelet, and paella—and then, through 175 recipes, explores myriad alternate pathways that the kitchen invites. A delicious lasagna can be ready in about an hour, or you could turn it into a project: try making and adding some homemade sausage. Explore the limits of from-scratch cooking: make your own pasta, grow your own tomatoes, and make your own homemade mozzarella and ricotta. Ruhlman tells you how. There are easy and more complex versions for most dishes, vegetarian options, side dishes, sub-dishes, and strategies for leftovers. Ruhlman reflects on the ways that cooking from scratch brings people together, how it can calm the nerves and focus the mind, and how it nourishes us, body and soul. “Like a master chef clarifying a murky stock into a crystal-clear consommé, Ruhlman detangles the complex web of technique, myth, and folklore that is cooking . . . The lessons are set up in such a way that you can decide exactly how deep a dive you want to take, though with a guide like Ruhlman at your side, that’s most likely a mouth-first leap straight into the deep end.” —J. Kenji López-Alt, New York Times bestselling author of The Wok “He’s like a good friend joining you in the kitchen, and this book will certainly become the home cook’s trusted companion.” —Thomas Keller, chef/proprietor, The French Laundry

chicken drumstick recipes jamie oliver: Submerged Cheryl Kaye Tardif, 2020-03-12 From the international bestselling author that brought you CHILDREN OF THE FOG comes a terrifying new thriller that will leave you breathless... Submerged reads like an approaching storm, full of darkness, dread and electricity. Prepare for your skin to crawl. —Andrew Gross, New York Times bestselling author of 15 Seconds Two strangers submerged in guilt, brought together by fate... After a tragic car accident claims the lives of his wife, Jane, and son, Ryan, Marcus Taylor is immersed in grief. But his family isn't the only thing he has lost. An addiction to painkillers has taken away his career as a paramedic. Working as a 911 operator is now the closest he gets to redemption—until he gets a call from a woman trapped in a car. Rebecca Kingston yearns for a quiet weekend getaway, so she can think about her impending divorce from her abusive husband. When a mysterious truck runs her off the road, she is pinned behind the steering wheel, unable to help her two children in the back seat. Her only lifeline is a cell phone with a quickly depleting battery and a stranger's calm voice on the other end telling her everything will be all right. *SUBMERGED has a unique tie-in to Tardif's international bestseller, CHILDREN OF THE FOG. Editorial Reviews: From the first page, you know you are in the hands of a seasoned and expert storyteller who is going to keep you up at night turning the pages. Tardif knows her stuff. There's a reason she sells like wildfire—her words burn up the pages. A wonderful, scary, heart-pumping writer. —M.J. Rose, international bestselling author of Seduction Tardif once again delivers a suspenseful supernatural masterpiece. —Scott Nicholson, international bestselling author of The Home From the first page, Cheryl Kaye Tardif takes you hostage with Submerged—a compelling tale of anguish and redemption. —Rick Mofina, bestselling author of Into the Dark Cheryl Kaye Tardif's latest novel SUBMERGED will leave you as haunted as its characters. —Joshua Corin, bestselling author of Before Cain Strikes Submerged will leave you breathless—an edge of your seat, supernatural thrill ride. —Jeff Bennington, bestselling author of Twisted Vengeance

chicken drumstick recipes jamie oliver: Jamie Cooks Italy Jamie Oliver, 2018-08-09 'Every bookshelf needs this - it's Italian food, but not as you know it' The Times Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Delicious recipes include . . . · GRILLED APRICOT SALAD with thyme, mozzarella, pink peppercorns and prosciutto · TUNA FETTUCINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds · CHICKEN SKEWERS wrapped in prosciutto with salsa verde stuffing, potatoes and tomatoes · LIMONCELLO TIRAMISU with vanilla mascapone, crushed cherries and

white chocolate Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. _____ *SHORTLISTED FOR A NATIONAL BOOK AWARD* 'An irresistible collection of classic Italian recipes . . . An essential purchase for any fan of Italian cuisine' Daily Express 'Food is described in Jamie's trademark cheeky chappy style, but infused with real, in-depth knowledge of Italian food. Bravo, Jamie' Daily Mail

chicken drumstick recipes jamie oliver: *The New York Times Index* , 2009

chicken drumstick recipes jamie oliver: *The Spectator* , 2005

chicken drumstick recipes jamie oliver: Jekka's Herb Cookbook Jekka McVicar, 2012-03-31 Jekka McVicar's passion for herbs has evolved over 40 years. In this, her first cookery book, 'queen of herbs' Jekka offers over 250 original recipes using simple garden herbs, along with tips for growing and maintaining them. Herbs have long been a part of British culinary history, yet few people utilise them to their full potential. Incredibly versatile, not only do herbs impart flavour, aroma and texture to dishes, they are extremely beneficial to our health. Much more than a cookbook, Jekka's Herb Kitchen features 50 herbs with a chapter and recipes devoted to each - Jekka's huge knowledge of each herb's history, cultivation and medicinal and culinary uses is unsurpassed. Her recipes are simple and economical - she shows how herbs can transform a cheap cut of meat, enliven a pasta sauce, and even add delight to desserts. She also offers suggestions for how best to combine herbs and what parts to use, gives ideas for using up a glut of a specific herb, and advises on how to preserve your herbs for the winter months. Moreover, this volume is a family affair - many of Jekka's recipes are inspired by her grandmother and mother, and the stunning illustrations are by Jekka's daughter, Hannah McVicar. With colour photographs throughout, this is a unique and beautiful volume from the UK's foremost authority on herbs.

chicken drumstick recipes jamie oliver: How To Feed Your Friends With Relish Joanna Weinberg, 2012-07-13 Joanna Weinberg's love affair with cooking began at college. While she survived on pasta ... and more pasta, her sister would call from London with salacious stories of extra virgin olive oil, smoky pancetta and hunks of fresh Parmesan. Inspired, she started cooking for her friends, realising early on that a great meal was about the company as much as the food and that so many cookbooks forgot this most vital of ingredients. Which is how Relish came about. It is full of recipes, of course, arranged in 47 menus for every occasion, from an impromptu kitchen supper to a massive birthday party; from a cosy afternoon tea to a summer barbecue. But much more importantly, it is a reminder of how to nourish friends and friendship, and will delight anyone who, like Joanna, believes that food is love.

chicken drumstick recipes jamie oliver: Mary Berry: The Queen of British Baking - The Biography A.S. Dagnell, 2013-10-07 Mary Berry is one of Britain's most respected and well-loved gurus of the kitchen. The undisputed Queen of the Aga has been the focus of many television shows and regularly contributes her expertise on Woman's Hour. The recent hit BBC show The Great British Bake Off has once again put Mary back into the limelight and has reignited a passion for baking across the nation. Inspired by domestic science classes at school, Mary took a catering course at her local college before gaining a qualification from the Cordon Bleu school in Paris. After a stint working for the Electricity Board where she demonstrated to new owners of electric cookers how to operate them by cooking a Victoria sponge, and then as editor of Housewife and Ideal Home magazine, Mary published her first cookbook, The Hamlyn All Colour Cookbook, in 1970 and hasn't looked back since. As well as cookery books, Mary has collaborated with her daughter Annabel to produce their own range of dressings and sauces which are now sold worldwide. But her personal life has also been touched by tragedy, as her son William was killed in a car accident at the age of just 19. With over 70 cookbooks under her belt, there is no doubt that Mary Berry is one of Britain's most successful cookery writers. Awarded the CBE in 2012, her gentle personality and classic family cooking style are a remarkable contrast to some of the more outspoken celebrity television chefs just one of the reasons why, even after over 40 years in the industry, she is so well loved. This is her fascinating story.

chicken drumstick recipes jamie oliver: MasterChef: the Masters at Home Bloomsbury Publishing, 2015-07-16 Ever wondered what chefs love to cook when they are in their own kitchen? Away from the intensity and heat of restaurant service, what food makes them happiest on a weekend off? 33 globally renowned chefs have each shared three recipes for their favourite weekend treats in this special MasterChef collection of food at home. The fascinating background of each chef is explored and accompanying candid snapshots from their home life provide a unique, never-seen-before window into their world. Such an intimate showcase of chefs' private cooking is artistically captured by the legendary photographer David Loftus. The chefs featured include: Ferran Adria, Andoni Aduriz, Michael Anthony, Elena Arzak, Jason Atherton, Joe Bastianich, Lidia Bastianich, Claude Bosi, Massimo Bottura, Claire Clark, Wylie Dufresne, Graham Elliot, Andrew Fairlie, Peter Gilmore, Peter Gordon, Bill Granger, Angela Hartnett, Tom Kerridge, Tom Kitchin, Atul Kochhar, Pierre Koffmann, Jamie Oliver, Ashley Palmer-Watts, Neil Perry, Gordon Ramsay, Eric Ripert, Joan and Jordi Roca, Ruth Rogers, Curtis Stone, David Thompson, Mitch Tonks and Tetsuya Wakuda.

chicken drumstick recipes jamie oliver: A Bird in the Hand Diana Henry, 2015-03-12 The beautiful new edition of Diana Henry's classic Crazy Water, Pickled Lemons is OUT NOW *** As featured in the Daily Telegraph's 'Best cookbooks to turn to in isolation' Diana Henry named Best Cookery Writer at Fortnum & Mason Food & Drink Awards 2015 Winner - James Beard Award: Best Book, Single Subject The Guild of Food Writers named Diana Henry as Cookery Journalist of the Year 2015 Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In A Bird in the Hand, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

chicken drumstick recipes jamie oliver: SuperDad SpeedBible Ryan Heffernan, 2014-07-01 Inspired by one Dad's calamitous entry into the peculiar cosmos of arch parenting, SuperDad SpeedBible is truly a high-performance toolbox for men with young kids. It is a big fun, no-nonsense, fast-paced, effective source of information on child health and safety, your health and safety, diet and nutrition, entertainment, sleeping, behavior, milestones, balancing work and parenting, finding good childcare and plenty more. There's even a chapter with (almost) foolproof techniques to help you keep your partner happy or pick up women if you're single. Ryan Heffernan is a recognised Australian television producer, investigative journalist and writer. Ryan worked for News Limited before going behind the scenes as an investigative producer with the Seven Network's Today Tonight and is now a freelance journalist. Ryan has flown headlong into a cyclone in a light plane, sat with the families of Bali bombing victims and roamed Queensland's Palm Island with locals, following a riot in response to an Aboriginal death in custody. He was almost run over in a car after he questioned a man who sold his baby for \$10,000. But in the end it was Ryan's one-year-old son who brought him completely undone, tasking him with the greatest challenge he may ever face. Single parenthood.

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chicken drumstick recipes jamie oliver: The New York Times Magazine , 2007

chicken drumstick recipes jamie oliver: The School for Husbands Wendy Holden, 2008-02-10 Sophie's not happy with her husband. Mark works late, never phones and leaves all the housework and childcare to her. She's also sure he's up to something with his sexy publishing colleague. Things come to a head and she moves back to her parents. Her mother never liked Mark anyway. Desperate to save his marriage, Mark enrolls at the 'School for Husbands', a residential college which transforms pathetic partners into husbands from heaven. Classes include love skills, sparkling conversation and the finer points of chocolate. But will this be enough to reunite him with

Sophie? Especially now a rich old flame is after her...

chicken drumstick recipes jamie oliver: Lunch Wars Amy Kalafa, 2011-08-18 There's a battle going on in school lunchrooms around the country...and it's a battle our children can't afford for us to lose. The average kid will eat 4,000 school lunches between kindergarten and twelfth grade. But what exactly are kids eating in school lunchrooms around the country? Many parents don't quite know what their children are eating-or where it came from. As award-winning filmmaker and nutritionist Amy Kalafa discovered in researching her documentary film *Two Angry Moms: Fighting for the Health of America's Children*, these days it's pretty rare to find a piece of fresh fruit in your average school lunchroom amid all the chips, french fries, Pop-Tarts, chicken nuggets, and soda that's being served. But what, if anything, can parents do about it? Written in response to the onslaught of requests she received from parents who saw her film and asked, *If I want to attempt to change the food culture in my kid's school, how on earth should I get started?!* this empowering book arms parents with the specific information and tools they need to get unhealthy-even dangerous-food out of their children's school cafeteria and to hold their schools and local and national governments accountable for ensuring that their growing children are served healthy meals at school. In *Lunch Wars*, Kalafa explains all the complicated issues surrounding school food; how to work with your school's Wellness Policy; the basics of self-operated vs. outsourced cafeterias; how to get funding for a school garden, and much more. *Lunch Wars* also features the inspiring stories of parents around the country who have fought for better school food and have won, as well as details Amy's quest to spark a revolution in her own school district. For the future health and well-being of our children, the time has come for a school food revolution.

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