

BBQ Chicken Leg Lollipop: Bacon Wrapped Appetiser

Wrapped in beef bacon and glazed for a smoky sweet finish



PREP
30 min

COOK
1 hr

TOTAL
1 hr 40 min

SERVES
12 lollipops

CALORIES
380 kcal

Ingredients

- 12 bone-in chicken drumsticks, about 1.8 kg (4 lb)
- 4 tbsp brown sugar
- 2 tbsp sweet paprika
- 1 tbsp dry mustard
- 1 tbsp garlic powder
- 2 tsp sea salt
- 1 tsp freshly ground black pepper
- 1 tsp ground cayenne pepper, optional
- 24 strips halal beef bacon, for wrapping; optional
- 1 cup high-quality BBQ sauce, store-bought or homemade
- 2 tbsp olive oil
- Fresh rosemary sprigs, for garnish, optional

Instructions

1. Prepare the chicken: Rinse the chicken drumsticks under cold water and pat them dry. Use a sharp chef knife to slice around the joint between the drumstick and foot so the leg forms a hollow cylinder. Keep the skin attached to ensure the meat remains intact during cooking.
2. Apply the dry rub: Combine the brown sugar, paprika, dry mustard, garlic powder, sea salt, black pepper, and cayenne in a small bowl. Rub this mixture into every crevice of the drumsticks. This dry rub creates the signature savoury flavour of the lollipops.

3. **Wrap in bacon:** Wrap each lollipop with two strips of halal beef bacon. Secure the ends with kitchen twine. This prevents the bacon from sliding off while you grill the meat.
4. **Set up the grill:** Preheat your grill to 180 °C (350 °F) using indirect heat. Place coals on one side or use half the burners on a gas grill. This method ensures the chicken cooks through without burning the exterior.
5. **Grill the lollipops:** Brush the bacon-wrapped lollipops lightly with olive oil. Place them on the grill skin side up and cook for 30 minutes, turning once. Continue until a meat thermometer shows an internal temperature of 74 °C (165 °F).
6. **Glaze and caramelize:** Baste the lollipops with BBQ sauce every 10 minutes during the final 20 minutes of cooking. Watch as the sauce thickens and caramelises onto the bacon. This creates a sticky, sweet-spicy finish.
7. **Rest and serve:** Remove the chicken from the grill once it reaches 74 °C (165 °F). Let the meat rest on a plate covered loosely with foil for 10 minutes. This allows the juices to redistribute so the meat stays tender.

Notes

Halal beef bacon Use turkey bacon or thick-cut pancetta if beef bacon is unavailable. Turkey bacon provides a leaner profile with less salt, while pancetta increases the saltiness and depth of the smoke. Do not skip the wrap if you want the meat to stay moist during the indirect grilling process.

Storing and reheating Place cooked lollipops in an airtight container and keep them in the refrigerator for up to 3 days. For longer storage, use a freezer-safe bag for up to 3 months. Thaw the meat overnight in the refrigerator to ensure the texture remains consistent before you reheat them.

What to serve with it Pair these lollipops with coleslaw and warm cornbread for a complete BBQ feast. You can also arrange them on a charcuterie board with pickles, olives, and a yogurt-based dip. Use toothpicks when serving as a party appetizer to keep fingers clean from the sticky glaze.