

# Party Appetizer Recipes

IngredientsBBQ Chicken Drumsticks:

- 14 chicken drumsticks
- 1 bottle BBQ sauce I like Sweet Baby Raye's

Potato Salad:

- 3 pounds potatoes cut into 3/4-inch cubes
- 2 tablespoons apple cider vinegar
- 1 1/4 cups mayonnaise
- 1/3 cup dill pickle relish
- 1 teaspoon celery salt
- 1 teaspoon Dijon mustard
- 4 hard-boiled eggs diced
- 2 celery stalks diced
- 1/2 small onion thinly sliced
- salt and pepper to taste

Deviled Eggs:

- 6 large eggs
- 2 tablespoons mayonnaise
- 1 1/2 tablespoons sweet pickle relish
- 1 teaspoon prepared mustard
- 1/8 teaspoon salt
- Dash of pepper
- Garnish: paprika

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

InstructionsBBQ Chicken Drumsticks:

1. Preheat oven to 400 degrees F.
2. Place drumsticks in a large baking dish.
3. Place BBQ sauce over chicken. Enough to cover the chicken completely.
4. Cover with aluminum foil.
5. Bake in preheated oven until no longer pink at the bone and the juices run clear, about 1 hour, turning chicken about halfway through.
6. Turn oven to broil and cook until chicken browned about 5 minutes, turn chicken and brown other side for 5 minutes longer. This makes it crispy. Watch carefully so it does not burn.

#### Potato Salad:

1. Place the diced potatoes in a large pot, adding enough water so that the potatoes are covered by 1 inch.
2. Cook over medium-high heat until the water reaches a boil.
3. Reduce heat to medium to maintain the simmer, and continue cooking the potatoes for 5-8 minutes or until the potatoes pierce easily with a fork.
4. Drain the potatoes. Return the potatoes to the pot, drizzle evenly with the vinegar, and let the potatoes rest for 20-30 minutes or until cool enough to handle.
5. Meanwhile, whisk together the mayo, celery salt, mustard and pickle relish in a medium bowl until evenly combined.
6. Once the potatoes are ready to go, add in the mayo mixture, diced eggs, celery and onion. Toss gently until evenly combined.
7. Salt and pepper to taste.
8. Transfer the potato salad to a serving bowl, cover, and refrigerate for 1-2 hours to chill.

#### Deviled Eggs:

1. Place eggs in a single layer in a saucepan; add water to

depth of 3 inches. Bring to a boil; cover, remove from heat, and let stand 15 minutes.

2. Drain immediately and fill the saucepan with cold water and ice. Tap each egg firmly on the counter until cracks form all over the shell. Peel under cold running water.
3. Slice eggs in half lengthwise, and carefully remove yolks. Mash yolks with mayonnaise.
4. Add relish, mustard, salt, and pepper; stir well.
5. Spoon yolk mixture into egg whites. Garnish, if desired.

Arrange drumsticks, potato salad and deviled eggs on a platter and serve.