



GREAT CAESAR'S GHOST PARMESAN CHICKEN

- 2 -3 lbs chicken drumettes (or wings), or chicken drumsticks
- $\frac{1}{3}$ cup plain dry breadcrumbs
- 3 Tbsp. **TSG Great Caesar's Ghost Seasoning Blend**™
- 3 Tbsp. grated Parmesan or Romano cheese
- $\frac{1}{2}$ tsp salt

1. Preheat oven to 425°F. Lightly grease a large sheet tray.
2. In a small bowl, stir together breadcrumbs, Caesar seasoning, Parmesan, and salt.
3. Rinse chicken; do not pat dry. Coat each piece in breadcrumb mixture and place on sheet tray.
4. Bake 20-25 minutes or until nicely browned. (For drumsticks, bake 35-40 minutes or until browned).

Makes about 25 drumettes or 10-12 chicken drumsticks

APPETIZER or MAIN DISH