Baked Chicken Drumsticks

3 pounds chicken drumsticks

1/3 cup sliced oil packed sun dried tomatoes

1/4 cup olive oil

1/4 cup white wine

5 cloves garlic, minced

4 teaspoons herb de Provence

2 1/2 teaspoons salt

2 teaspoons anchovy paste

1 teaspoon pepper

Sauce

1/4 cup water

2 teaspoons cornstarch

2 Tablespoons butter

2 Tablespoons fresh parsley, chopped

Toss together the first 9 ingredients.

Cover and refrigerate 1-24 hours.

Place drumsticks in single layer in a 12" skillet.

Pour remaining marinade over chicken.

Bake 55 minutes at 400.

Transfer chicken to a platter.

Whisk together water and cornstarch.

Whisk into pan juices.

Bring to a simmer and cook 2 minutes until thickened.

Remove from heat.  Whisk in butter and parsley.

Spoon sauce over chicken and serve.