

Chicken w/40 Cloves of Garlic



Don't be afraid of the name ~ the garlic is soft and mellow and flavors the chicken beautifully

Serves 4

1 chicken, cut into pieces

1/2t salt

1/4t pepper

1/3c olive oil

1/4c flat leaf parsley, chopped

3 rosemary sprig

2 thyme sprig

1 sage sprig

2 celery stalks

40 garlic cloves, peeled (you can purchase large containers of already peeled garlic in many stores)

1 lemon, zested

2 Thai peppers

Preheat oven to 350°F.

Rinse chicken and pat dry. Sprinkle with salt and pepper.

Heat oil in a large, wide heavy ovenproof pot over moderately high heat until hot but not smoking, then brown chicken, turning it carefully, until golden brown, about 10 minutes. Transfer chicken to a plate.

Tie herbs and celery together with string to make a bouquet garni and add to pot along with garlic cloves, lemon zest and Thai peppers.

Place chicken on top of garlic mixture and bake, covered tightly, in middle of oven, basting twice, until cooked through, 35~45 minutes.

Remove chicken from oven and let stand 10 minutes. Serve chicken drizzled with some of reserved pan juices. Reserve garlic to spread on baguettes or use to flavor olive oil.

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