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Source: “Forever Summer” Cookbook by Nigella Lawson

Recipe: Slow-Roasted Garlic & Lemon Chicken

Ingredients:

1 Chicken (approximately 3 ½ to 4 pounds), cut into 10 pieces

1 head garlic, separated into unpeeled cloves

2 unwaxed lemons, cut into chunky eighths

Small handful fresh thyme

3 tablespoons olive oil

10 tablespoons white wine

Black pepper

Steps:

Preheat the oven to 300F

Put the chicken pieces into a roasting pan & add the garlic, lemon chunks & the thyme; just roughly pull the leaves off the stalks, leaving some intact for stewing over later. Add the oil & using your hands mix everything together, then spread the mixture out, making sure all the chicken pieces are skin-side up.

Sprinkle over the white wine & grind on some pepper, then cover tightly with foil & put in the oven to cook, at flavor-intensifying low heat, for 2 hours.

Remove the foil from the roasting pan, & turn up the oven to 400F. Cook the uncovered chicken for another 30-45 minutes, by which time the skin on the meat will have turned golden brown & the lemons will have begun to scorch & caramelize at the edges.

I like to serve this as is, straight from the roasting pan; so just strew with your remaining thyme & dole out.