



# R E C I P E

Recipes gathered from many resources, especially [www.allrecipes.com](http://www.allrecipes.com)

## ITALIAN CHICKEN WITH GARLIC & LEMON

### INGREDIENTS

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|--|------------------------------------|
| ‡ 15 chicken thighs                      | ‡ 1 quart vegetable oil for frying |
| ‡ 10 cloves crushed garlic               | ‡ 1 onion, minced                  |
| ‡ 8 large potatoes, peeled and quartered | ‡ 1/2 cup wine vinegar             |
| ‡ 2 Tbsp. dried oregano                  | ‡ salt and pepper to taste         |
| ‡ 2 Tbsp. dried parsley                  | ‡ 5 lemons, juiced                 |

### DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Arrange the chicken pieces in a 10x15 inch enameled roasting pan. In a large skillet over medium high heat, fry the potatoes in 1/2 inch deep oil until golden brown, then put them in the pan with the chicken.
3. Combine the vinegar, lemon juice, garlic, oregano, parsley, onion, salt and pepper with the 1/2 cup reserved frying oil and pour this mixture over the chicken and potatoes.
4. Bake in the preheated oven for 1 1/4 hours, basting the chicken and potatoes with the sauce mixture. Let rest for 5 minutes and serve hot.