



GARLIC CHICKEN

- 1 Stick Butter, melted
- 20 Cloves Garlic
- 1 ½ Teaspoons Salt
- Dash Black Pepper
- Pinch Nutmeg
- 3 ½ Pounds Chicken Thighs

DIRECTIONS

1. Place butter in a 2 ½ Quart casserole with a cover.
2. Preheat oven to 375 degrees.
3. Remove outer skin from garlic.
4. Add chicken to casserole and turn each piece to cover in the butter.
5. Sprinkle garlic and seasonings over the chicken.
6. Cover (with lid or foil).
7. Bake for 1 ½ hours in preheated oven.
8. Do not open the cover while cooking!