



GARLIC MARINATED CHICKEN

- 1 Whole Chicken
- 1 Bulb Garlic
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper

DIRECTIONS

1. Cut chicken into pieces.
2. Mince garlic, sprinkle with salt and pepper.
3. Mince again until it resembles a paste.
4. Spread garlic paste on each chicken piece, rubbing well.
5. Place chicken in dish, cover with plastic wrap and refrigerate overnight.
6. Pat chicken dry without removing seasoning.
7. Heat 2 Tablespoons of oil in a Dutch oven.
8. Brown chicken on all sides.
9. Continue cooking over low heat until chicken is cooked through, or in a 350 degree oven for 20 to 30 minutes.