

Idiot's Kitchen Recipe – Chicken with Forty Cloves of Garlic

Recipe from www.idiotskitchen.com – Adapted from James Beard



Ingredients:

1 Tablespoon Olive Oil
2 Medium Onions, sliced
4 Ribs Celery, halved and cut into 3 inch pieces
6-8 Sprigs Fresh Parsley
1 teaspoon Dried Tarragon (or 1 Tablespoon Fresh)
Salt & Pepper
Pinch of Nutmeg
½ cup Olive Oil
8-10 pieces, chicken legs and/or thighs
40 cloves of garlic, unpeeled (about 5 whole garlic heads)

Heavy Duty Aluminum Foil, a large pot with a lid, and a loaf of crusty French bread are also needed.

Preheat the oven to 375 degrees.

Drizzle 1 Tablespoon of olive oil into the bottom of a large pot with a lid. Add the sliced onions and sliced celery to the pot. Season with 6-8 fresh sprigs of parsley and either 1 teaspoon dried tarragon or 1 Tablespoon chopped fresh tarragon.

Pour ½ cup of olive oil into a small pan or bowl. Dunk the chicken pieces into the oil to thoroughly coat all sides. Place the oiled chicken in the pot on top of the vegetables. Add 1 ½ cups of Dry Vermouth to the pot. Season liberally with salt and pepper. Add a pinch of nutmeg.

Break apart the heads of garlic removing the papery white outer skin but leaving the individual cloves in their peels. Nestle the garlic cloves around the chicken pieces. Cover the pot with 2 layers of heavy duty aluminum foil and also a tight fitting lid. Bake at 375 for 90 minutes. Do not remove the lid or peek while cooking.

Serve the chicken with the tender vegetables and lovely sauce. Squeeze the garlic onto pieces of crusty French bread.

Serves 4.