

# *Idiot's Kitchen Recipe – Chicken alla Diavola*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Marcella Hazan & Cody Stanford



## Ingredients:

8 chicken thighs, bone in & skin on (or other pieces of chicken such as a cut up fryer or breasts)  
Black peppercorns, crushed or very coarsely cracked  
3 lemons  
2 Tablespoons extra virgin olive oil

Note: For the best flavor this needs to marinate 2-8 hours or even overnight so plan ahead!

Place the chicken thighs in a baking dish. Use a pepper grinder set to the coarsest setting or crush peppercorns in a baggie with a heavy pot or rolling pin. Coat the chicken with TONS of crushed black pepper. Get a pretty thick coating of pepper on and gently massage it into both sides of the chicken.

Squeeze the juice from 3 lemons to equal about ½ cup. Add 2 Tablespoons of extra virgin olive oil to the lemon juice and pour it over and around the chicken pieces. Turn the pieces to coat them in the marinade. Cover the dish with plastic wrap, refrigerate, and marinate for 2-8 hours...the longer the better.

When you are ready to cook, remove the chicken from the refrigerator and let it warm up at room temperature for 15 minutes. Preheat the oven broiler on its highest setting.

Move the chicken pieces to a broiler pan and pour the marinade into a small sauce pan. Bring the marinade to a boil for 1-2 minutes to kill any germs from the raw chicken.

Put a little more black pepper on the top of the chicken, put it in the MIDDLE of the oven, and broil for 5 minutes. Remove the pan from the oven, turn the oven broiler off and the oven on to bake at 425 degrees. Brush the chicken with marinade and then cover the chicken with foil making sure the foil doesn't rest on the chicken skin. Return it to the oven and bake at 425 degrees for 30 minutes.

After 30 minutes, remove the foil, and baste the chicken with the remainder of the marinade. Turn the broiler back ON and broil the chicken in the middle of the oven (not right up under the broiling element) for 5 minutes or until golden brown and crispy.

Serves 4 but is easily expandable. Really good leftover!