

LEMON CHICKEN

This recipe is based on one I learned from my mother, a great cook. I've modified it to make cooking consistent and serving easier.

8 chicken thighs and/or 4 1lb chicken breasts
salt
pepper
dried Greek oregano
fresh lemon juice
olive oil

If using breasts, cut them in half, crosswise. Sprinkle chicken pieces with salt, pepper and oregano, and place them, skin side down, in a 9X13 oven-proof pyrex dish. Breasts and thighs require different cooking time, so I put them in separate pans.

The amount of lemon and olive oil will vary according to how much chicken you're cooking. Also, the ratio of lemon to olive oil will vary according to the taste of the lemons you're using. I usually use a 50/50 ratio, and pour enough of the mixture to cover the chicken about halfway.

Pre-heat oven to 350. Bake the thighs for 45 minutes, breasts for 30 minutes. When baking is complete, place the pan under broiler for a few minutes to brown the chicken, before turning the pieces to brown and crisp the skin side. Watch them constantly to prevent burning.

Serve with lots of great bread for dipping in the lemon sauce.