

Chicken, Island Broiled

Ingredients

- 1 cup vegetable oil
- $\frac{1}{3}$ c. lemon juice
- 3 tbsp soy sauce
- 1 clove garlic, minced
- 1 tsp oregano
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp pepper
- 2 (2 lbs each) broiler chickens, split in half (or use pieces)

Method

Combine ingredients except chicken. Chill chicken in sauce 4 or 5 hours.

Place skin side down in broiler pan (no rack). Broil 5 to 7 inches from heat, about 25 minutes or till lightly browned. Brush occasionally with sauce.

Turn; broil 15 to 20 minutes longer. When drumstick moves easily and thickest part of chicken feels very soft, chicken is done.

Makes 4 servings if using 2 whole chickens.

Notes

This cooks faster when using individual pieces so just keep an eye on things.