

Chicken with 40 Cloves of Garlic

Servings: 6

Source: Barb Allen April, 2008

Ingredients

- 1 Olive Oil
- 4 lbs. Bone-In Chicken Pieces, either skinned or not
- 40 large Cloves Garlic, Unpeeled
- 1¾ cups White Wine
- 4 teaspoons Thyme
- 1 teaspoon Rosemary
- 2 Cognac, (she leaves this out)
- Chopped Parsley

Method

Heat oil in big casserole over medium heat. Season chicken pieces (well) with salt and pepper and saute until golden brown - in two batches if necessary. If the bottom scorches a little don't worry as it won't affect the flavor.

Remove the chicken and add the cloves except for one and saute until beginning to brown. I cut off the tops of garlic and remove from the stem and take off papery outside.

Spread out garlic in single layer and put chicken on top in one layer if possible. Add wine, thyme and rosemary and cover tightly. Check in 45 minutes. I usually plan on an hour (and bring the casserole to a simmer on the stove top first) and then I turn off the oven and let sit until ready to use.

If you want to use cognac heat in a small saucepan and light with a match. Pour over the chicken and shake the casserole until the flames die down. Adjust seasonings and sprinkle with parsley.