

Lemon Chicken

Servings: 4

Source: Martha Stewart (Margot's Lemon Chicken, March 2002)

Ingredients

- 10 Chicken Thighs (about 2½ Lbs)
- ⅓ cup Lemon Juice, Freshly Squeezed
- 2 Fresh Rosemary, Coarsely Chopped
- 1½ teaspoons Freshly Ground Pepper
- 1 Lemon, Cut Into 12 Chunks
- 3 Small Brined Capers
- 3 Olive Oil
- Coarse Salt

Method

1. Preheat oven to 425°F. Place chicken in a non-reactive container. Add lemon juice, rosemary, and pepper. Turn to coat. Squeeze juice from lemon chunks over chicken, then add them to the container. Cover with plastic wrap, and let marinate at room temperature for 20 minutes.
2. Place a small skillet over medium heat, and add capers. Cook, shaking pan frequently, until capers dry out, about 6 minutes. Remove from heat; set aside.
3. Heat a grill pan over medium-high heat until very hot. Rub with oil. Remove chicken from marinade, and season generously with salt. Working in batches, place chicken thighs on grill, skin side up, along with lemon chunks. Cook until clearly marked, about 3 minutes. Turn and cook until skin is brown and crisp and lemons are charred, about 3 minutes more. (Can do this under the broiler, too).
4. Transfer to a baking pan, and drizzle with oil. Bake until juices run clear and an instant-read thermometer reads 170°F when inserted in the thickest part of the thigh, 20 - 25 minutes. Sprinkle with capers. Serve hot or at room temperature.