

40 CLOVE CHICKEN



INGREDIENTS

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| ¼ cup olive oil | ½ tbsp freshly ground black pepper |
| 40 each garlic cloves -- peeled | ½ tbsp kosher salt |
| 1 each, medium spanish onion, ¼" dice | ½ cup dry sherry |
| 1 tsp dried thyme | 2 cups chicken stock |
| 1 each bay leaf | 1 tbsp fresh sage |
| 1 each whole chicken, quartered | |

DIRECTIONS

Serving Size: 4

Preheat oven to 350.

In your heaviest Dutch oven (cast iron preferred) heat olive oil to medium heat. Add garlic cloves, diced onion, thyme and bay leaf and sauté gently until golden brown throughout.

-- continued on card 2 --

CARD 1 OF 2

40 CLOVE CHICKEN (cont.)



DIRECTIONS (cont.)

With a slotted spoon, remove garlic and onion mixture and set aside. Season the chicken quarters (particularly the skin) thoroughly with kosher salt and freshly ground black pepper. Allow pan to heat thoroughly again, and put chicken quarters, skin side down, into the pot and allow to brown thoroughly, approximately 6 minutes. Turn chicken over and allow the underside to brown.

Add the garlic and onion mixture back to the pan, and add the sherry. Use your spatula to gently pull the browned bits off of the sides the pan and into the sauce. Add the chicken stock and sage leaves. Bring entire mixture to a simmer.

Cover the pot and put into preheated oven. Allow to bake 1 hour.

Remove chicken quarters to a preheated platter, and top with the sauce. If a thicker consistency is desired, put the pot back on the stove and reduce liquid to desired thickness. Serve with crusty bread, mashed potatoes, or a nice green vegetable and plenty of good wine.

CARD 2 OF 2