



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

FORTY CLOVE CHICKEN WITH TOMATO, OREGANO AND LEMON

Serves 4

Preheat oven 425°F

¼ cup extra virgin olive oil
1 (3 to 4-lb.) chicken, washed and dried thoroughly
Sea salt and ground black pepper, to taste
40 cloves garlic, smashed and peeled
5 large heirloom tomatoes, cut in 6 pieces
1 bunch fresh oregano
1 lemon, washed and quartered
¼ cup dry white wine

THE STEPS:

- Drizzle half of the olive oil over the bottom of a large roasting pan.
- Sprinkle with 30 cloves of garlic, the tomato pieces and half of the oregano.
- Place 10 cloves of garlic, the remaining oregano and the lemon in the chicken's cavity.
- Lay the prepared chicken on top of the tomatoes and garlic.
- Pour the white wine and remaining olive oil over the chicken then season with sea salt and freshly ground pepper.
- Cover roasting pan then place on the bottom rack in your oven.
- Bake 1 ½ hours or until chicken is golden and its juice runs clear when the thigh is pricked with a fork.
- Remove from oven and allow to rest for 10 minutes before carving.
- Serve with roasted potatoes or cooked pasta.

THE LOVE: To make this dish even more tasty, add a little whipping cream to the sauce. Remove the chicken to a serving platter then place the roaster over medium high heat. Pour in ½ cup of whipping cream and bring to a boil. Boil until sauce thickens - be sure to stir constantly so your sauce doesn't scorch!

