

Garlic Chicken

3 T olive oil or non-stick spray and 1/3 C. chicken stock
60 + peeled garlic cloves
6 chicken leg & thigh (cut in 2 and 4 of them skinless)
½ C chopped fresh parsley
½ C chopped celery leaves
10 oz bag baby carrots (optional)
1 small onion (cut in wedges) (optional)
1 t. tarragon (dry)
1 to 3 t salt
1 t ground white pepper (black pepper will do, but looks funny)
½ t. allspice
¼ t. cinnamon
1 ½ C cheap dry white wine (the cheaper the better, if you spend more than \$4.00 its too good!)

In a casserole dish with a lid place

Coat the bottom with the olive oil (or non-stick spray and stock).

Layer the chicken, carrots, onions, herbs and spices 3 times.

Slowly pour the wine over the top, cover.

Bake at 375 for 1 ¼ - 1 ½ hours.

You may need to turn over the top layer of chicken once.

Serve in shallow bowl with crusty bread.

Garlic Chicken Sausage version

3 T olive oil
60 + peeled garlic cloves
24 oz garlic chicken sausage
½ C chopped fresh parsley
½ C chopped celery leaves
10 oz bag baby carrots (optional)
1 small onion (cut in wedges) (optional)
1 t. tarragon (dry)
1 to 3 t salt
1 t ground white pepper (black pepper will do, but looks funny)
½ t. allspice
¼ t. cinnamon
1 ½ C cheap dry white wine (the cheaper the better, if you spend more than \$4.00 its too good!)
1 ½ C chicken stock

In a casserole dish with a lid place

Coat the bottom with the olive oil.

Layer the chicken, carrots, onions, herbs and spices 3 times.

Slowly pour equal amounts of the wine and stock over the ingredients until you can see it from the top, but don't drown them. Cover.

Bake at 375 for 1 ¼ - 1 ½ hours. Serve in shallow bowl with crusty bread.