

## 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.