

ROASTED CHICKEN
WITH LEMON, GARLIC,
AND ROSEMARY

2 garlic bulbs, minced

1 cup fresh lemon juice

1½ teaspoons freshly
ground pepper

1 tablespoon salt

⅔ cup fresh rosemary sprigs,
coarsely chopped

2 cups olive oil

3 (2½- to 3-pound) whole
chickens, cut up

3 lemons, sliced

Garnish: fresh rosemary sprigs

• **Whisk** together first 5 ingredients until blended; whisk in olive oil. Pour mixture evenly into 3 large heavy-duty zip-top plastic bags; add chicken pieces and lemon slices. Seal and chill 8 hours, turning bags occasionally.

• **Line** 2 (15- x 10-inch) jellyroll pans with heavy-duty aluminum foil. Remove chicken pieces from marinade, and arrange in pans. Drizzle with marinade.

• **Bake** at 425° for 1 hour or until done, basting with pan juices every 20 minutes. Garnish, if desired.

Yield: 12 servings.