



RECIPES

Chicken with Lots 'O' Garlic

6 leg and thigh chicken portions
4 whole heads of garlic (that's right, the whole thing, not just the cloves)
5 celery stalks
1/3 cup olive oil
1/2 small white onion, chopped
1 Tbsp. fresh tarragon, minced (or 1 tsp. dried)
salt and freshly ground black pepper

Separate garlic heads into individual cloves and blanch in boiling water for 1 minute. Put garlic in a collander and run cold water over it. Peel all garlic cloves and set aside. Cut celery into 1/4 by 3" strips. Rub chicken with olive oil and place in a large oiled casserole dish. Top with peeled garlic cloves, celery, onions, and tarragon. Pour any remaining olive oil over chicken and sprinkle with salt and freshly ground black pepper. Cover tightly and bake in a preheated 375 degree oven for 1-1/2 hours. When the dish is done the garlic cloves have the consistency of butter and are much less pungent. Spread the cloves onto French bread while you are enjoying your delicious chicken.