

Chicken with 40 Cloves of Garlic

Yields: 4 servings

Ingredients:

- 1 4 lb. Chicken, cut into 8 pieces or just legs
- ½ tsp Salt
- ¼ tsp Black pepper
- ½ C Olive oil
- 2 Fresh parsley sprigs
- 1 Fresh rosemary sprig
- 1 Fresh sage sprig
- 1 Bay leaf
- 1 Celery rib
- 40 Garlic cloves, peeled (from 3-4 heads of garlic)

Accompaniment: toasted baguette slices

Procedure:

1. Preheat oven to 350°F.
2. Rinse chicken and pat dry. Season with salt and pepper.
3. Heat oil in a 6- to 8-quart wide heavy ovenproof pot over moderately high heat until hot but not smoking, then brown chicken, turning it carefully, until golden brown, about 10 minutes. Transfer chicken to a plate.
4. Tie herbs and celery together with string to make a bouquet garni and add to pot along with garlic cloves. Put chicken on top of cloves and bake, covered tightly, placed in middle of oven, basting twice, until cooked through and an instant-read thermometer inserted 2 inches into fleshy part of thigh (avoid bone) registers 170°F, 30-40 minutes. (If using legs, 20-30 minutes)
5. Transfer chicken to a platter, reserve pan juices, and let stand for 10 minutes. Use roasted garlic to spread on toast. Serve chicken drizzled with some of reserved pan juices.