

Mom H?s Lemon Thyme Chicken

Description

Preheat oven to 425°F

12-15 chicken thighs with bone in, skin on

1 cup chicken stock

½ cup fresh lemon juice

2-3 Tbsp olive oil

4 sprigs thyme, rubbed off the sprig stalk &/or rosemary

Mix together and pour into a plastic bag

Add chicken thighs. Marinate overnight. Remove thighs from marinade. Place in roasting pan.

Sprinkle well with salt & pepper, and extra thyme if desired. Bake 15 minutes or until chicken is

brown. Reduce oven temperature to 375°F and continue baking for 40 - 45 minutes or until

chicken is cooked through. Serve on a warmed platter. Squeeze fresh lemon juice over all before serving

Summary

Yield: 8

Prep Time: 1 1/2 hours

Category: Meats

Ingredients

Instructions