

Nigella Lawson's Saint-Tropez Chicken

🕒 | PREPARATION TIME: 10 MINUTES* | COOKING TIME: 2 HOURS, 30 MINUTES | SERVES: 4 TO 6

INGREDIENTS

10 chicken pieces
Juice of one lemon
¼ cup olive oil
¼ cup honey
½ cup rosé (or white) wine
2 cloves garlic, smashed
1 tablespoon mixed
dried herbs with lavender
1 to 2 tablespoons chopped
fresh parsley (optional)
Lemon slices (optional)

❶ Put chicken pieces into a large freezer bag. Squeeze lemon juice into a bowl, and add olive oil, honey, and wine; stir until honey is dissolved. Pour mixture into bag with chicken, then add garlic and herbs.

❷ Seal bag, mix contents well, then place bag in a dish; refrigerate overnight.

❸ Heat oven to 325°. Put chicken, skin side up, into a roasting pan with marinade; cover pan with foil. Cook for 2 hours, then remove foil and turn up oven to 425°. Cook for

another 15 to 25 minutes, or until chicken skin is browned. Keep an eye on it—the honey in the marinade makes it burn quickly.

❹ Place chicken onto a warmed platter. Then spoon off excess fat from the cooking liquid left in pan. Move pan onto a burner over medium heat. To make the sauce, scrape any concentrated bits of juice sticking to pan's surface and add ½ cup water to dilute. Stir until golden brown. Pour over chicken before serving. If desired, garnish with parsley and lemon slices.

* Does not include marinating time