

Chicken Argos (Kota Riganati - sort of)

This is one chicken recipe for red wine!

Ingredients:

- 2 lbs of chicken whole legs or thighs or drums
- Salt and pepper
- Oregano (dried or fresh)
- Garlic (lots)
- Juice of at least 2 lemons (3 or 4 better)
- 2 tsb of lemon zest
- ½ cup of olive oil
- 1 tsb of honey
- Some water (if needed to cover the parts)

Wash and dry the chicken; season with salt and pepper and the oregano. Place in a large baking pan and generously cover with as much slivered garlic as you might need. Sprinkle lemon zest over the chicken parts. Pour the lemon juice and oil over the chicken. Maybe add a little water. Stream the honey over everything.

Bake in a 350° for an hour and 20 minutes (turning the pieces every 20 minutes) until nice and brown and cooked.

This answers “why did the chicken cross the road?”

