

# Mediterranean Chicken

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Adapted from Sam Sifton of The New York Times.

Serves 5

## Ingredients:

1 cup flour

1 teaspoon salt

½ teaspoon black pepper

6 bone-in chicken thighs

6-8 garlic cloves peeled but left whole

5 shallots peeled and cut in quarters

1 lemon

4 tablespoons of olive oil

1/3 cup dry vermouth

2 tablespoons of Herbs de Provence

## Directions:

Preheat oven to 400°

Cover the bottom of a large baking dish with the olive oil. Combine flour, salt and pepper in a medium size bowl and whisk to combine. Wash and pat the chicken thighs dry. Toss the chicken thighs, one piece at a time, into the bowl covering the entire piece of chicken with the flour mixture. Place the chicken thighs into the baking dish in a single layer, skin side up. Scatter the garlic and shallots around the chicken. Cut the lemon into 8 wedges taking as many of the seeds out as you can, then partially tuck the wedges under the chicken. Scatter the Herbs de Provence over the top of the chicken and then pour the dry vermouth around the edges of the pan. Bake for 1 hour—baste with the pan juices, after 30 minutes— until the skin is golden and crispy.