

Grandma Helena's Greek Lemon Chicken

Submitted by Bob

This recipe is meant to feed a crowd, and my grandma considered this her holiday batch.

Ingredients

- 10 -12 chicken thighs (skin on)
- 10-12 chicken Legs (skin on)
- 10 baking potatoes (cut into 4 wedges)
- 20+ lemons (use only real lemons, the more the better)
- Minced garlic, as much or as little as you like
- 2-3 sticks salted butter
- Olive oil
- Lawry's Seasoning
- Cavender's Seasoning (or pepper if you prefer)

Directions

1. Generously butter the inside of a deep, large basting pan. Put a layer of thighs, legs and potato wedges on the bottom.
2. Splash with olive oil and squeeze 10 or more lemon halves over the chicken and potatoes, making sure to catch the seeds.
3. Add a generous amount of minced garlic, Lawry's and Cavender's.
4. Finally cut thin slices from one stick of butter, placing them on and around the first layer of chicken and potatoes.
5. Do the exact same for the second layer of chicken and potatoes.
6. Bake at 350 for at least 3 hours, but if you let it go longer, it will be even better. After about 90 minutes of cooking, begin to baste the chicken and potatoes every 15-20 minutes to prevent the top layer from drying out. Just tip one side of the pan and use a large spoon to collect the juices and spread over all the top layer.
7. Let rest for about 30 minutes after you pull it from the oven and then you are ready to eat!

