

CopyCat Carrabba's Italian Grill 40 Cloves of Garlic Chicken

Ingredients

40 cloves Garlic, unpeeled

1 large Chicken, cut into pieces

1/2 cup White Wine, Apple Juice or Chicken Stock

3 tablespoons Extra Virgin Olive Oil

1 tablespoon fresh Thyme, chopped finely or 1 teaspoon dried Thyme

1/2 tablespoon fresh Sage, chopped finely or 1/2 teaspoon dried Sage

1 tablespoon fresh Parsley, chopped finely

4 small Bay Leaves

1 teaspoon Herb Salt and freshly ground Black Pepper, to taste

Directions

Preheat oven to 350°F.

Scatter garlic cloves over the bottom of a casserole dish. (Use a flat dish if you want more crispy skin or a deep dish if you want softer, juicier chicken.)

Place chicken pieces over the garlic, skin side up.

Sprinkle chicken with wine, juice or stock.

Sprinkle chicken with oil and all seasonings and herbs.

Cover dish tightly with foil (and a lid if it has one) so no steam can escape.

Place in preheated oven and bake for 1 1/2 hours.

Remove lid and foil and return to the oven to brown for

another 15 minutes.

Discard bay leaves. Serve hot.