

(Greek) Death Row Chicken



(Based on Soula's roasted chicken by Diana Farr Louis)

1 whole roasting chicken (2-3 pounds; 1.5 kg)
lots of lemons
1 small onion, halved
at least one head of garlic to roast + some cloves for garlic slivers

3 crumbled bay leaves
lots of oregano
freshly ground pepper
salt to taste

1 pound potatoes
1 cup water
1-2 tbsp olive oil (optional)

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Preheat oven to 325 (165 C).

Parboil the potatoes (10 minutes).

Prepare a mixture of salt, pepper, bay leaf, and garlic slivers.

Work the mixture under the skin of the chicken. Make slits in any parts you can reach and slip in slivers of garlic.

Rub the chicken inside and out with lots of lemon juice. Then rub a little salt and a lot of pepper and oregano all over.



Stick half a lemon and half an onion into the cavity of the chicken.

Surround the chicken in a roasting pan with parboiled potato quarters. Add tons of garlic cloves. Add a cup of water.

Then pour lots of lemon juice on the potatoes. Then cover them with a bit of salt and pepper and lots of oregano.

Roast for 2ish hours. Baste* occasionally, and turn potatoes. Add water if necessary to help them cook. Turn heat up at end to brown one or both sides of chicken.



Remove chicken and broil potatoes for a few minutes if you'd like them to blacken. Be careful and watch so they won't burn. (You might want to pour juice into a pitcher before you do this so it won't disappear during broiling.)

*Original recipe calls for 1-2 tbsp olive oil, which you can put on chicken and potatoes. But not entirely necessary.

Nice accompanied by a Greek salad and crusty bread.

