

# JAMES BEARD'S CHICKEN WITH 40 CLOVES OF GARLIC

Source: Amanda Hesser NY Times Cookbook

Prepared by: Kimi Nelson, August 2016

Serves 8

4 stalks celery, cut into long strips  
2 medium onions, coarsely chopped  
40 cloves garlic, unpeeled  
6 sprigs parsley  
1 tablespoon chopped tarragon  
2/3 cup olive or vegetable oil  
16 chicken legs- any mix of drumsticks and thighs  
2 ½ teaspoons salt  
¼ teaspoon freshly ground black pepper  
Freshly grated nutmeg  
½ cup dry vermouth  
Sliced French bread, warmed

Heat the oven to 375 degrees. Cover the bottom of a heavy 8-quart casserole with one-third of the celery, onions, garlic, parsley, and tarragon. Place the oil in a shallow dish. Dip one-third of the chicken pieces into the oil, coating all sides evenly, and place in the casserole. Sprinkle with one-third of the salt and pepper and a few gratings of nutmeg. Repeat to make 2 more layers. Pour the vermouth over the chicken.

Cover the casserole tightly with aluminum foil (or parchment paper) and fit the lid over the foil to create an airtight seal. Bake for 1 ½ hours, without removing the cover. Check the chicken for doneness; return the casserole to the oven if the chicken seems underdone.

Serve the chicken along with the pan juices, the garlic, and thin slices of heated French bread to be spread with garlic squeezed from the root ends of the cloves.

*Cook's Notes: I have always wanted to make this and I finally had an occasion to do so! I used ½ legs and ½ thighs. It was very good and not overpowered with garlic like I feared. If you are doing a dinner party and want a put in the oven and forget it dish this is it!! The sauce was really good with the French bread.*

