

CHICKEN IN MILK

Adapted from Jaime Oliver
Prep time + Cook time: 15 minutes + 1 ½ hours
Serves 4

INGREDIENTS

1 3.5 lb whole chicken, cleaned
Sea salt and freshly ground black pepper
¼ c (½ stick) butter
2 tbsp olive oil
½ cinnamon stick
Generous handful of fresh sage leaves
Zest of 2 lemons
15 whole cloves of garlic
1 pint (2 cups) whole milk

DIRECTIONS

1. Preheat oven to 375F.
2. Season the chicken with plenty of salt and pepper. In a dutch oven, melt the butter and add olive oil over medium high heat. Fry the chicken until golden brown on all sides.
3. Remove the chicken from the pot, and discard the extra fat. Add the chicken back to the pot, along with the cinnamon stick, sage leaves, lemon zest, garlic cloves and milk.
4. Bake in the oven for 1 ½ total hours (cover the pot for the first hour, and finish uncovered for 30 minutes). Baste every 30 minutes.