

# Garlic Lovers Chicken

*Jeff Campbell*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*olive oil*  
*3 pounds chicken pieces*  
*salt*  
*coarse ground pepper*  
*30 cloves peeled garlic*  
*3 tablespoons white wine*  
*vinegar*  
*1/2 teaspoon sugar*  
*1 tablespoon flour*  
*3/4 cup chicken broth*  
*basil*  
*oregano*  
*2 tablespoons butter*

In a large skillet, heat the oil. Add the chicken when hot. Sprinkle with salt and pepper. Cook, turning, until golden brown on all sides. Remove the chicken from the skillet. Reduce the heat to low.

Add the garlic cloves, stirring as they cook until light brown. Do not burn the garlic.

Return the chicken to the skillet. Increase the heat to medium.

In a bowl, stir the sugar and flour into the vinegar until dissolved. Sprinkle over the chicken. Add the broth. Bring to a boil.

Reduce the heat. Cover. Cook until fork-tender, about 40 minutes. Remove the chicken pieces and place on a serving platter.

In a saucepan, press the garlic to mash. Add the basil, oregano and butter. Bring to a gentle boil. Stir with a whisk until slightly thickened. pour over the chicken.

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Per Serving (excluding unknown items): 2277 Calories; 163g Fat (66.0% calories from fat); 177g Protein; 13g Carbohydrate; trace Dietary Fiber; 908mg Cholesterol; 1465mg Sodium. Exchanges: 1/2 Grain(Starch); 24 Lean Meat; 17 1/2 Fat; 1/2 Other Carbohydrates.