

Lemon –Baked Chicken

Whole chicken cut up—or quartered

1 cup lemon juice

2 lemons, halved

Salt/pepper to taste

Preheat oven to 360

Rinse chicken and lay out in baking pan, skin side down

(do not layer)

Pour lemon juice over all pieces

Add $\frac{1}{4}$ to $\frac{1}{2}$ cup water to pan

Salt/ pepper to taste

Roast in 360 oven for 30 minutes

Turn chicken to skin side up

Squeeze fresh lemons over chicken and tuck lemon half or two into pan

Check that enough liquid in pan, if low, add a little water— $\frac{1}{4}$ cup

Salt/pepper

Roast for another 30-40 minutes until chicken is golden on top and when pricked, the juices run clear