

Poulet de citron



Need:

- ☐ 1 pack **Chicken**, 8 pieces, legs and thighs
- ☐ 3 tablespoons **Balsamic vinegar**
- ☐ 2 **Lemons**. 1 finely grated peel, and juiced, the other cut into slices
- ☐ 2 teaspoons **Salt**
- ☐ 2 teaspoons freshly ground **Pepper**
- ☐ 2 tablespoons **Sugar**
- ☐ 2 tablespoons **Olive oil**
- ☐ 5 tablespoons **Unsalted butter**

- ☐ Using a small bowl, combine **1/2** of the **Lemon peel** and **Sugar**. Set aside
- ☐ Using a large bowl, beat the remaining **Lemon peel**, **Salt**, **Pepper** and **Balsamic vinegar** together. Set aside.
- ☐ Using a fork, prick the **Chicken** parts all over. Then add **Chicken** to the **Balsamic vinegar** mixture and coat well. Cover tightly and place into the refrigerator 4 hours or overnight.
- ☐ Preheat oven to **400°**
- ☐ In a large oven proof frying pan over medium-high heat, add **Oil**.
- ☐ Once hot add **2 tablespoons Butter**, **Chicken** skin side down and the marinade and brown **Chicken** all over.
- ☐ Lightly drizzle the **Lemon peel** mixture over the **Chicken** and place into oven. Braising for 30 minutes.
- ☐ Arrange **Chicken** upon platter.
- ☐ Add **2 tablespoons Butter** to pan, stir until melted and spoon pan juices over **Chicken**.

Serve