

## Marinated Chicken Vincenza

### Ingredients:

2½ -3 lb organic free-range chicken

have butcher take out backbone and breastbone and split leaving skin on

### Marinade:

- 2 lemons
- 2 garlic cloves; crushed
- Sea salt
- Cracked fresh black pepper
- Red pepper flakes
- ½ cups white wine
- Couple sticks of fresh rosemary

### Method:

- Combine marinade with chicken in a large zip lock bag (remove excess air)
- Roll bag until chicken is coated in marinade
- Place in refrigerator 2-4 hours; rolling bag occasionally
  
- Bring grill to medium heat or oven to 375 degrees
- Remove chicken from marinade; keep marinade in small pot on stove
- Put chicken skin-side up on lightly oiled pan for oven or on grill; close lid
  
- Marinade should be on stove over low heat
- Add white wine or chicken stock if dry
- Baste chicken with warm marinade occasionally as it cooks
  
- Cook chicken until skin is crisp and browned; juices run clear
  
- Garnish with parsley and lemon wedges

Enjoy with a crunchy salad, crusty French bread

Wine pairing: Tenuta Della Terre Nere, Rosato