
Dad's Lemony Grilled Chicken

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Servings: 8

Preparation Time: 20 minutes

Grill: 30 minutes

1 cup olive oil

2/3 cup fresh lemon juice

6 cloves garlic, minced

1 teaspoon salt

1/2 teaspoon pepper

2 medium onions, chopped

8 (2 pounds) chicken drumsticks

8 (2 pounds) bone-in chicken thighs

In a bowl, whisk together the olive oil, lemon juice, garlic, salt and pepper until blended. Stir in the onions. Pour 1-1/2 cups of the marinade into a large shallow dish. Add the chicken and turn to coat. Cover and refrigerate overnight.

Cover the remaining marinade and refrigerate.

Prepare the grill for indirect heat.

Drain the chicken, discarding the marinade in the dish. Place the chicken on a grill rack, skin side up.

Grill, covered, over indirect medium heat for 15 minutes. Turn the chicken. Grill, basting occasionally with the reserved marinade, until a thermometer reads 170 to 175 degrees, about 15 minutes longer.

LEFTOVER IDEAS

Cheesy Chicken Quesadilla: Layer shredded chicken, shredded Monterey Jack cheese, and grilled onions and peppers on large flour tortillas. Cook until golden. Serve with pico de gallo.

Chicken Fried Rice: Saute' cold cooked rice, chopped chicken, chopped assorted vegetables and soy sauce until hot. Make a well in the center. Add an egg. Scramble and toss with the rice.

Buffalo Chicken Baked Potato: Simmer shredded chicken and Buffalo wing sauce. Pack into baked potatoes. Top with crumbled Blue cheese.

Chicken

Per Serving (excluding unknown items): 1237 Calories; 80g Fat (59.4% calories from fat); 118g Protein; 5g Carbohydrate; 1g Dietary Fiber; 493mg Cholesterol; 773mg Sodium. Exchanges: 0 Grain(Starch); 17 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.