

# Lebanese Style Chicken

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

**Yield: 6 to 8 servings**

*3 to 4 pounds chicken  
pieces (breasts, legs,  
thighs)*

*1/2 cup water*

*1/2 cup olive oil*

*1/2 cup fresh lemon juice*

*1 teaspoon garlic powder*

*2 tablespoons dried thyme  
leaves, crushed*

*1/2 teaspoon pepper*

*1 teaspoon salt*

Place the chicken pieces into a shallow baking dish.

In a bowl, combine the water, olive oil, lemon juice, garlic powder, thyme, salt and pepper. Mix well. Pour over the chicken.

Marinate for four to six hours.

Preheat the oven to 400 degrees.

Bake the chicken uncovered for 30 minutes.  
Turn the chicken.

Bake an additional 45 minutes. Most of the  
marinade will cook away.

Pour any remaining marinade over the chicken  
when served.

Per Serving (excluding unknown items): 997 Calories; 108g Fat (94.4% calories from fat); 1g Protein; 13g Carbohydrate; 1 Dietary Fiber; 0mg Cholesterol; 2138mg Sodium. Exchanges: Grain(Starch); 1/2 Fruit; 2 1/2