

# Lemon-Garlic Chicken

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

## Servings: 4

*1 (3 to 3-1/2 pound) fryer,  
cut into serving pieces  
4 tablespoons margarine  
1 clove garlic, crushed  
1/2 cup fresh lemon juice*

Preheat the oven to 350 degrees.

Rub the chicken pieces with salt and pepper. Place in a shallow, flat casserole dish in a single layer.

In a small saucepan, melt the margarine. Add the garlic and lemon juice. Bring just to a boil then remove from the heat.

Brush the chicken with sauce. Cover loosely with foil.

Bake for 15 minutes. Turn the chicken. Baste and recover.

Bake 15 additional minutes. Remove the foil. Turn the chicken.

Bake for 30 to 40 more minutes or until the chicken is tender and lightly browned.

Per Serving (excluding unknown items): 110 Calories; 11g Fat (88.6% calories from fat); 11g Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 134mg Sodium. Exchanges: Vegetable; 0 Fruit; 2 1/2 Fat.