



Cuban Chicken

INGREDIENTS:

6-8 lb. whole chickens cut into pieces
12 garlic cloves, coarsely chopped
1 cup sour Orange Juice (or 1/2 cup OJ mixed with 1/2 cup lime juice)
1 tablespoon salt
1 tablespoon white vinegar
1 teaspoon ground pepper
1 teaspoon dried oregano
1 teaspoon ground cumin

DIRECTIONS:

Place the chicken in a container large enough to hold all the pieces. Combine garlic, sour orange juice, salt, vinegar, pepper, oregano, cumin and pour evenly over the chicken; cover; refrigerate at least 1 hour or overnight.

Arrange chicken in a single layer in a roasting pan; pour marinade evenly over the top of the chicken.

Roast in the lower third of the oven at 450 degrees, stirring during the last 10 minutes to coat with the sauce, until it is cooked through and the sauce begins to caramelize, 45 minutes to 1 hour.

When serving, spoon the garlic sauce over the pieces of chicken.