

- 2 garlic bulbs, minced
- 1 cup fresh lemon juice
- 1 ½ teaspoons freshly ground pepper
- 1 tablespoon salt
- 2/3 cup fresh *rosemary* sprigs, coarsely chopped
- 2 cups olive oil
- 3 (2 ½ - to 3-pound) whole chickens, cut up
- 3 lemons, sliced
- Garnish: fresh *rosemary* sprigs

Whisk together first 5 ingredients until blended; whisk in olive oil. Pour mixture evenly into 3 large heavy-duty zip-top plastic bags; add chicken pieces and lemon slices. Seal and chill 8 hours, turning bags occasionally. Line 2 (15- x 10-inch) jellyroll pans with heavy-duty aluminum foil. Remove chicken pieces from marinade, and arrange in pans. Drizzle with marinade. Bake at 425° for 1 hour or until done, basting with pan juices every 20 minutes. Garnish with rosemary, if desired.

Serves 12.