



FLORENCE FABRICANT

The LADIES' VILLAGE
IMPROVEMENT
SOCIETY COOKBOOK

Eating and Entertaining in East Hampton

PHOTOGRAPHY BY DOUG YOUNG
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“Oven-Fried” Garlic Chicken

GEORGE HIRSCH

1 TEASPOON DRIED SAGE

1 TEASPOON DRIED OREGANO

1 TEASPOON DRIED THYME

1 TEASPOON SWEET PAPRIKA

1½ TEASPOONS GARLIC POWDER

SEA SALT AND FRESHLY GROUND BLACK PEPPER

12 CHICKEN THIGHS WITH SKIN AND BONES

JUICE OF ½ LEMON

1 TABLESPOON GRAPESEED OIL

1¼ CUPS ALL-PURPOSE FLOUR

Combine the sage, oregano, thyme, paprika, garlic powder, and salt and pepper to taste in a shallow bowl. Coat the chicken with the seasoning mixture, sprinkle with the lemon juice, and place on a platter. Cover and refrigerate for at least 30 minutes or overnight.

Preheat the oven to 425°F.

Select a roasting pan with sides that will hold the chicken in a single layer without crowding. Brush the bottom of the pan with the oil. Place the flour in a bag or a bowl and coat the chicken with the flour one piece at a time, shaking off any excess. Arrange the chicken in a single layer in the pan, skin-side up. Bake for 15 minutes. Reduce the oven temperature to 350°F and continue baking until the chicken is crisp and golden brown. Let the chicken rest for at least 5 minutes or let it come to room temperature before serving.

IMPROVEMENT: The recipe can be doubled or tripled.

“Who doesn’t like fried chicken?” That’s the question posed by this chef and cooking instructor based in Southampton. But like most of us, he admits to not wanting to take the time and effort to prepare it, to say nothing about the health concerns. His solution is to bake it. The result is excellent served at room temperature. Though his original recipe called for a whole chicken, cut up, he also advised that using all dark meat produces the best results, so that’s what you have here.

SERVES 6 OR MORE