



## Grilled Garlic Chicken

### Ingredients

#### Marinade

½ cup finely chopped fresh Italian parsley leaves  
¼ cup dry white wine  
¼ cup extra-virgin olive oil  
2 tablespoons fresh lemon juice  
1 tablespoon minced garlic  
1 tablespoon fresh oregano  
1 teaspoon paprika  
½ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper

4 pounds Chicken Thighs

### Instructions

In a medium bowl whisk the marinade ingredients.

Place the chicken pieces in a large, resealable plastic bag and pour in the marinade. Press the air out the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 4 to 6 hours, turning occasionally.

Remove the chicken from the bag and reserve the marinade. Pour the marinade into a small saucepan, bring to a boil, and boil for 1 full minute. Set aside.

Prepare the grill for cooking over medium heat (350° to 450°F).

Brush the cooking grates clean. Grill the chicken thighs, with the lid closed as much as possible, until the juices run clear and the meat is no longer pink. The thighs will take 15 to 20 minute. Baste with the boiled marinade during the last 5 to 10 minutes of grilling time. Remove from the grill and serve warm with Greek-style Grilled Spring Asparagus Salad.