

Simple Greek Marinade



INGREDIENTS:

- ☐ 1 cup fresh lemon juice
 - ☐ 1 shallot, minced (about $\frac{1}{4}$ cup)
 - ☐ 6 garlic cloves, thinly sliced
 - ☐ 1 bunch fresh oregano, minced
 - ☐ 1 cup olive oil
 - ☐ 1 teaspoon kosher salt
 - ☐ $\frac{1}{2}$ teaspoon freshly ground pepper
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INSTRUCTIONS: Whisk ingredients together until well combined. Pour over chicken, cover and marinate at least 4 hours or overnight.

Remove chicken, and wipe off excess herbs and garlic. Season with additional salt and pepper. Move marinade to a small saucepan, and bring to a vigorous boil over high heat for 5 minutes.

Grill chicken, using boiled marinade to baste it during cooking.

Yields enough for 1 chicken