

# 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