



Lavender Lemon Chicken

Ingredients:

- 2 lbs. chicken (I prefer boneless, skinless thighs)
- ½ c. dried lavender buds, or a small bunch fresh lavender
- ½ c. salt
- ½ c. lemon juice
- 2 T. lemon zest
- ½ c. sugar

Method:

Set aside 2-3 lavender flower tops, or about 1 T. dried lavender buds. Mix together remaining lavender flower tops (or dried buds), salt and enough water to cover the chicken pieces. Refrigerate overnight.

Thoroughly rinse chicken pieces and discard marinade.

Bake the chicken at 350 degrees until done (about 40 minutes).

15 minutes before removing the chicken from the oven, heat up lemon juice, lemon zest, sugar and remaining lavender buds (it is nice to crumble the buds up a bit when you drop them in, to release the essential oil).

When the sugar is dissolved, it is ready to pour over the chicken.

Let it cook for the last ten minutes with the glaze.

This basic recipe can be varied in any number of ways by adding your favorite herbs to the marinade. Yum!

**From Judy Taylor,
Edeldal Farm/Little House Rugs**