

**Lemon-Rosemary Chicken Thighs**

**Ingredients:**

* 6 bone-in, skin-on chicken thighs (about 2 lb.), excess fat trimmed
* 3 tablespoons lemon juice
* 2 tablespoons olive oil
* 1 tablespoon minced fresh rosemary or 2 tsp. dried
* 1 garlic clove, minced
* Salt and pepper

**Method:**

* Preheat broiler. Rinse chicken thighs; pat dry. Arrange thighs, skin side down, on a broiler pan. In a small bowl, combine lemon juice, olive oil, rosemary and garlic. Brush 1/3 of mixture over chicken and sprinkle with salt and pepper. Broil 4 to 6 inches from heat until lightly browned, about 7 minutes.
* Using tongs, turn chicken thighs skin side up. Brush 1/3 of lemon-juice mixture over skin and sprinkle with salt and pepper. Broil until thighs are browned, about 7 minutes.
* Turn off broiler and set oven to 450°F. Brush final 1/3 of lemon-juice mixture over chicken (discard any leftover lemon-juice mixture) and return pan to oven. Bake until juices run clear when pricked with a fork and meat is no longer pink at the bone, about 10 minutes. Serve hot.