

Karin's Legs -n- Leeks

Ripped the original version of this recipe from a magazine in a dentist office a few years back (it definitely had a different recipe name) — the family vetoed the use of lemon, so I dropped them from the mix and voila!



Ingredients:

- 8 cups sourdough bread, torn into bite-sized pieces
- 3-4 medium leeks, cut into 2" length strips
- 1/3 cup olive oil, some for drizzling
- 3-4 lbs skin-on drumsticks
- Salt n pepper to sprinkle on top

Directions:

1. Heat oven to 425*
2. Combine bread, leeks, olive oil in bowl toss well
3. Lightly grease baking dish
4. Line chicken, skin side up in dish
5. Sprinkle with salt n pepper to taste
6. Mix in bread/leek combo

7. Bake until bread toasted, leeks tender, chicken lightly browned
8. Internal thermometer should read 145F, about 50 minutes.
9. (Drizzle a little more olive oil on top for luck)



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