

## Slow Cooker Garlic Chicken

- 1** medium onion, sliced very thin
- 40** cloves peeled garlic, (YES! 40!! Yummy!!)
- 1** 3 1/2 lb. chicken, cut up, skin removed
- salt, to taste
- freshly ground black pepper, to taste
- 2** tablespoons oil
- 1/3 cup gluten free chicken broth or apple juice
- 3** tablespoons lemon juice
- 2** teaspoons dried lemon peel, (or 2 tablespoons fresh)
- 2** teaspoons dried basil
- 1** teaspoon dried oregano

### Servings/Yield

8 servings

### Method

Place onion on bottom of slow cooker. Place half of the garlic on top of onion. Heat oil in pan over medium heat. Season chicken with salt and pepper. Brown half of chicken in hot oil. Transfer to slow cooker. Add rest of garlic to slow cooker. Brown last half of chicken pieces. Transfer to slow cooker. Pour stock and lemon juice into pan and scrape up the browned chicky bits. Mix remaining ingredients in stock/juice mixture and pour over chicken in slow cooker. Cover. Cook on low 4 to 5 hours until chicken is done. (The juices from the chicken will run clear.)

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