

Recipe adapted from food.com.



Cuban Garlic Chicken

3 lbs. chicken thighs (boneless and skinless)
12 cloves garlic, chopped
1 c bitter orange juice
1/2 T salt
1 T white vinegar
1 t fresh ground pepper
1 t oregano
1 t cumin

Place all the ingredients in a large sealable bag. Shake and refrigerate overnight.

The next day, preheat the oven to 450F. Arrange the chicken in a large baking dish and pour the marinade over the top. Bake the chicken in the lower third of the oven, flipping pieces after about 35 to 40 minutes. Remove the chicken to a serving platter and spoon garlic sauce over the top.