

Djaj Mtabbel (Lemon Chicken)

Stephanie Collins

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| 1 cup lemon juice | 1 tsp. basil |
| 3 garlic cloves, minced | ¼ tsp. cayenne |
| 1 tsp. salt | 6 chicken thighs |
| ¼ tsp. pepper | |

Combine all ingredients in a large bowl and pour over chicken in a Ziploc bag. Marinate in refrigerator for 2 to 3 hours, turning chicken over several times. Heat oven to 450°. Place chicken in baking dish. Bake for 1 hour in the marinating mixture, basting occasionally. Remove chicken thighs and pour marinade over chicken pieces. Serve over Lebanese Rice Pilaf. You can also grill the chicken.

Shourabit Djaj (Chicken and Rice Soup)

Grandma's recipe

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| 6 chicken thighs, boiled and deboned | 2 to 3 Tbsp. lemon juice |
| 10 cups water | Salt |
| 1 cup Comet rice | Pepper |

Wash and clean chicken thighs. Place in a large saucepan with the water. Bring to a boil over high heat. Skim off the foam. Cover and cook over medium heat for 60 minutes. Remove chicken from liquid and debone, reserving chicken broth after boiling chicken. Add rice to chicken broth and cook according to box directions. Add lemon juice, salt, pepper, and torn-apart chicken. You may need to add extra water to the broth to get it to a soup consistency; simmer about 25 minutes. Serve with pita crisps.