

TUSCANY



TONIGHT

BY MARCHESI DE' FRESCOBALDI

## FRESCOBALDI ITALIAN RECIPES

### Lemon and Black Pepper Grilled Chicken Legs

Pair with Pomino Benefizio

Serves: 4 as a main course

*Ingredients:*

8 chicken legs with thighs  
1/2 cup olive oil  
1/3 cup lemon juice  
1 Tbsp. chopped fresh rosemary  
1 tsp. kosher salt  
1/2 tsp. fresh ground pepper

*Directions:*

Arrange the chicken in a shallow bowl or baking dish. Whisk together the olive oil, lemon juice, rosemary, salt and pepper. Pour over the chicken, cover with plastic wrap and refrigerate at least 4 hours.

Heat the grill to medium-high heat.

Place the chicken on the grill and cook until browned on all sides, about 10 minutes, turning once or twice. If using a gas grill reduce the heat to low and cook 20 minutes. If using a charcoal grill, move the chicken to the edges of the grill, cover and cook over indirect heat. Check for doneness after 20 minutes.

