

Sunset Bay Legs

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½	C	Butter
1	clove	Garlic, minced
¼	C	Lemon juice
1	t	Garlic salt
½	t	Black pepper
½	t	Cayenne pepper
1	t	Mixed herbs (oregano, basil, thyme, rosemary, parsley, or any of the above)
12		Chicken legs

Preheat the oven to 400 degrees. Melt the butter in a large, heavy-bottomed sauté pan over medium-high heat. Don't let the butter burn. Add the garlic and cook until fragrant, about 30 seconds. Add the lemon juice, the salt, peppers, and herbs and stir until well mixed. Remove the pan from the heat. Toss the chicken legs with the butter mixture until well coated. Place the chicken legs on a rack in a shallow roasting pan and put in the oven. After 15 minutes, turn them over and baste with butter mixture, if desired. Discard the rest of the butter mixture. Roast the chicken legs for about 15-20 minutes more. Serve with lots of napkins.

brought to you by
Susan Mallery, New York Times bestselling author of *Sunset Bay*
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