

Chicken Thighs with Lemon

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|------------|--|
| 1 | tablespoon | olive oil |
| 8 | | bone-in, skin on chicken thighs |
| | | salt |
| | | pepper |
| | | rind of half of preserved lemon - finely chopped |
| | | lemon wedge |

Put the olive oil into a large, heavy skillet over medium heat. Season thighs with salt and pepper and add them to skillet skin side down. Cook them like this, without moving, until fat has rendered out and deep golden brown, 15 to 30 minutes. Turn thighs over and stir rind into the fat. Continue to cook about 15 minutes more. Serve with drippings and wedges.