

Vasa

Amount	Measure	Ingredient - Preparation Method
5	pounds	chicken pieces
1 1/4	cups	lemon juice
1/2	cup	white wine vinegar
1/2	cup	peanut oil
3		onion - sliced
2		sprigs of thyme
		red pepper
2	cups	water
4		bay leaves

Mix the lemon juice, vinegar, half the oil, the onions and pour on the chicken pieces in a bowl. Marinate overnight. Remove chicken and onions from marinade. Brown the chicken on both sides. Fry onions in remaining oil for a few minutes. Add the marinade, thyme, hot pepper, water and bay leaves. Simmer on medium heat for about 10 minutes. Return the chicken to the sauce and cook until done, about half an hour.