

## **Chicken Ramos** – Kirsti (based on George's mom's recipe)

¼ cup oil

½ cup vinegar

1 Tablespoon Adobo (Goya) per pound

½ - ¾ cup oregano

7-8 cloves garlic, minced

7-8 pound baking hen

Make a paste of the first five ingredients. Coat the hen and slip some of the marinade under the breast skin. Allow it to marinate overnight.

Roast at 350, tenting for the first hour and basting frequently with the residual marinade until the last 30-45 min. Remove the tent to allow the skin to crisp the last hour of roasting.