

Hoosier Chicken – The Good Cook, Outdoor Cooking

Three 2 lb chickens, cut into quarters

1 cup olive oil

½ cup dry white wine

1 Tbl oregano leaves

1 Tbl rosemary

2 garlic cloves, minced

Salt

Fresh marjoram

Marinade: Mix olive oil, wine, oregano, rosemary, and garlic.

Marinate the chicken 1-2 hours

Barbecue over a slow fire for about an hour, turning the pieces frequently. Sprinkle salt over the chickens during the last half hour of cooking time. Just before the chickens are finished, burn a big handful of marjoram in the fire to flavor the meat with the spicy smoke.