

Herbes de Provence/ Herbed Party Wings



1 package chicken wings 8 to 10 wings,
wash, pat dry
1/8cup olive oil
1teaspoon salt
1/2teaspoon pepper -- freshly ground
tablespoons herbes de Provence blend --
more if desired

Large rectangular baking dish -- glass
perfect

Herbes de Provence

1 cup dried basil
3/4 cup dried thyme
1/2 cup dried savory
1/3 cup dried oregano
1/4 cup dried sage
1/8 cup ground fennel

Preheat oven to 350 degrees.

Place chicken into large bowl and coat with olive oil. Remove chicken wings to baking dish and place so there is at least 1 inch between each wing. Sprinkle top and bottom with salt and pepper. Sprinkle herb mixture evenly over chicken to coat both sides. Place into hot oven and bake for 45 minutes, turn and bake for 15 minutes more. Check for doneness by trying to pull the chicken wing apart. If there is a lot of resistance, chicken is not done. Bake for 15 more minutes and test again. Watch for drying and if chicken browns too quickly, cover loosely with foil . Serve hot to warm as best enjoyed fresh out of the oven of a few minutes after, never cold.

Herbes de Provence

Measure out all ingredients and mix well in a large bowl.

Package in a glass jar with a good sealing lid, or in small envelopes to be given out as gifts.

This herbal mixture is excellent added to soups, roasted vegetables, bread sticks, and most roasted meats.

Chicken, and pork for sure.