

Chicken with olive-mustard sauce

3 lbs chicken pieces

375 deg

Whisk together:

¼ C red wine vinegar

¼ C honey Dijon mustard

3 cloves garlic, crushed

¾ tsp dried oregano

¾ tsp dried thyme

Slowly whisk in 2/3 C olive oil

Stir in 3 T. chopped spanish olives

Season to taste with salt and pepper

Marinate chicken several hours or overnight. Transfer to a foil lined baking pan. pour extra marinade over chicken. Bake 45 min or til done.