

## **Yechiel's Chicken with Onions**

6-8 thighs and drumsticks

6 medium onions peeled and sliced into rings about a kilo and a half or around 3 pounds

8-10 teaspoons of brown sugar

Salt and pepper

3-4 tablespoons of olive oil

### **Directions:**

Place layer of sliced onions on bottom of pan. Sprinkle with salt and pepper and some brown sugar on each piece of chicken. Place chicken skin side down on top of onions. Sprinkle bottoms of chicken with salt, pepper and brown sugar. Cover with another layer of onions. Drizzle olive oil over all. Cover with parchment paper and tinfoil tightly.

Cook 350 F/180 C for about an hour and a half, remove from oven, flip chicken pieces over return to oven and cook uncovered approximately an additional 30-40 minutes till richly browned and onions are meltingly tender. Serve hot with rice and spoon onions over chicken and rice.