Lazy Roast Chicken

INGREDIENTS:

- 10-12 of your favorite chicken pieces, skin on and bone preferable
- 4 tbsp soy sauce
- 2 tbsp light brown sugar
- 4 tbsp red wine vinegar
- 6 tbsp olive oil
- 8 shallots, chopped
- 4 cloves of garlic, minced (or 2 tbsp of the pre-minced garlic in a jar
- Handful of fresh parsley
- Salt and Pepper

DIRECTIONS:

Preheat oven to 425.

In a large bowl, combine marinade (excluding salt, pepper & parsley) and toss with chicken. Place chicken pieces skin side up, and sprinkle salt and pepper. Roast for 40 minutes until it begins to brown. Remove and baste with marinade. If you want to broil it a minute or two to really brown the skin, you can.

Garnish with lots of fresh parsley and serve!