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Crispy Chicken with Basil and Sweet Tomatoes

Recipe courtesy of Jamie Oliver

* 4 chicken drumsticks and 4 chicken quarters (legs and thighs joined)

* sea salt and freshly ground pepper

* a big bunch of fresh basil, rough chopped

* 1 lb cherry tomatoes, halved

* 10 cloves of garlic, chopped

* olive oil

* 1-1/2 lbs of new potatoes, scrubbed and chopped in bite-size pieces

Preheat oven to 275. Season the chicken pieces with sea salt and freshly ground pepper and put them in a snug-fitting pan in one layer. Throw in all the basil leaves, the halved cherry tomatoes and the potatoes. Scatter the garlic cloves into the pan and drizzle over some olive oil. Mix around, pushing the tomatoes and potatoes underneath the chicken. Place in the oven and bake for 1 hour. Take it out, and stir it all around a bit and raise the heat to 325 and cook for another 2 hours. It's done when you see clear juice coming from the chicken when pierced and the meat falls off the bone. Serve over buttered rice, hot mashed potatoes or linguine.

Sweetnicks Notes: One of our favorites. Recipe could not be easier. Great for company.