

## **ROAST CHICKEN THIGHS WITH SAGE AND SAUSAGE** *(modified from Nigella Lawson)*

1 medium shallot  
1/3 cup olive oil  
2 teaspoons English mustard  
1 tablespoon dried sage  
Freshly ground black pepper  
1 tablespoon Worcestershire sauce  
2 lemons  
8 chicken thighs, bone and skin in  
6 Italian sausages  
2 tablespoons fresh sage leaves  
salt to taste

Peel and cut the shallot into four pieces, and put into a freezer bag with the oil, mustard, dried sage, a good grinding of pepper, and Worcestershire sauce. Cut lemons in half, squeeze juice into bag, and then cut the halves into eighths and add them. Squeeze everything around to mix, then add the chicken pieces. Leave to marinate in the refrigerator for a few hours (overnight is perfect).

Heat oven to 325 degrees F. Allow the chicken to come to room temperature in its marinade. Arrange the chicken pieces in a roasting tin skin side up with the marinade, including all the bits and pieces, and tuck the sausages around them. Season with salt. Sprinkle the fresh sage leaves over the chicken and sausages and then put the pan into the oven, covered with aluminum foil to cook for 1 hour.

Remove the foil, increase heat to 425 F and keep roasting until the skin turns golden brown and starts to crisp up.