



# Yassa Poulet

1 kilo (2 lbs) chicken leg quarters  
¼ cup oil  
2 large onions, cut into slivers  
½ kilo lemons  
1 kilo carrots

1 garlic  
4 tbs black pepper  
5 Bullion cubes (can be replaced with 5  
tbs Dale's seasoning sauce)  
Rice for 6 people

Mix 2 tbs black pepper, 2 Bullion cubes, half of the garlic with the juice of one lemon. Rub this mixture on the outside of the thawed chicken. Allow to sit for one hour.

Bake the chicken for 45 minutes at 350 degrees.

In a large mixing bowl combine onions, remaining pepper, remaining garlic, and remaining Bullion cubes with the juice of all remaining lemons.

Chop the carrots into small cubes. Boil for 20 minutes.

Heat the oil in a very large pot. Drop the onion mixture into the hot oil. When the onions start browning, add the carrots and the baked chicken. Cook for 15 minutes.

Serve over rice.