

Debone and butterfly 1/2 chicken
Preheat 3 quart saute pan
Add 2T butter, 2T olive oil, medium-high heat
Brown, sear chicken, turning once
Lower heat, remove chicken
Add 2T flour, stir
Add 1-1/2c water, deglaze pan, whisk
Add water if necessary to make thin roux
Add juice 1 lemon
Return chicken to pan
Sprinkle 2t dried oregano
Cover and simmer 10 min.

Serve with plain boiled rice or Pete's Pilafi, Tzakziki,
Italian red wine (Greek wine obtainable only in Flushing NY).
Eesiyeer!!