

4 bone-in, skin-on [Porg](#) thighs
1 [Jogan fruit](#)
6 cloves garlic
3 tablespoons [Nerf](#) lard
1 bunch [Celonslay](#)

Preheated oven to 425

On stovetop:

Pat dry Porg thighs individually, season lightly with salt and pepper. Zest Jogan fruit and add to Porg thighs.

In medium skillet, heat 2 tablespoons Nerf lard until lightly smoking.

Add Porg, skin side down. Cook for 8 minutes, until skin is browned.

Slice Jogan fruit and mince garlic, add to skillet.

Place in preheated oven for 18-20 minutes, until fully cooked.

Rinse celonslay, lay in baking pan

Drizzle with remaining Nerf lard, and add minced garlic with slice of Jogan fruit.

Place in oven for 15 minutes, until tender.

Serve with an ice cold ginger beer!

