

Honeyed Chicken Tagine

Ingredients:

1 tbl. olive oil
4 chicken leg quarters or 4 thighs and 4 drumsticks
1 onion, chopped
2 garlic cloves, crushed
1 tsp. ground cinnamon
½ tsp. ground ginger
about 2 tbl. lemon juice
2 tbl. honey
1 cup chicken stock
1/3 cup raisins
½ cup slivered almonds
salt and pepper
parsley sprigs for garnish

Directions:

Heat the oil in a Dutch oven or other heavy pot. Add the chicken and brown evenly, you might need to do this in batches to prevent overcrowding the pan. Remove to a plate.

Add the onion and garlic to the pot and cook until softened but not browned.

Add the cinnamon and ginger and stir for 1 minute then return the chicken to the pot. Add the lemon juice, honey and stock. Heat just to a simmer, then cover and cook gently for about 1 hour.

Transfer the chicken to a warmed platter, cover and keep warm. Add the raisins and almonds to the pot and boil until the liquid is reduced and slightly syrupy. Season with salt and pepper, and lemon juice, if needed, to taste. Garnish with parsley and serve.

~ Credit: The Moroccan Collection