



## Braised Chicken with Muhammara Sauce

Serves 10

### Ingredients

#### For the chicken:

- 5 whole chicken legs, split into drumsticks and thighs
- 2 oz thyme, picked
- 1 tbs Aleppo pepper
- 1 tbsp urfa biber
- ¼ cup extra virgin olive oil
- 1/3 cup vegetable oil (grapeseed oil or safflower oil are preferred but any vegetable or canola oil is fine)
- 2 Spanish onions, large dice
- 1 carrot, large dice
- 2 stalks celery, large dice
- 2 bay leaves
- 2 qts chicken stock

#### For the muhammara sauce:

- 3 red bell peppers
- 4 cloves roasted garlic
- ½ cup walnuts, toasted (option to substitute this with pumpkin seeds to make the dish nut free)
- Juice of 1 lemon
- 1 tbsp cumin seeds, toasted and ground
- 1 tbsp pomegranate molasses
- 1 tsp harissa
- ½ cup extra virgin olive oil
- Salt and pepper to taste



## Procedure

### For the chicken:

1. Marinate chicken overnight with thyme leaves, aleppo pepper, urfa biber and olive oil
2. Season chicken with salt and pepper
3. Add 1.3 cup vegetable oil to a heavy bottomed pot and heat over high heat
4. Once the oil just begins to smoke, add chicken skin side down and sear on all sides until golden brown
5. Remove chicken from the pan and reserve
6. Add onions, carrots and celery to the pan and sauté briefly
7. Return chicken to the pan and cover with chicken stock
8. Add bay leaves and bring chicken to a boil
9. Reduce the heat to medium-low so that the chicken stock is simmering gently
10. Cover and cook for 1 ½ hours until the chicken is completely tender
11. Remove chicken from the pot and serve with muhammara sauce\*

### For the sauce:

1. Rub peppers with 1 tbsp extra virgin olive oil and season with a pinch of kosher salt
2. Place peppers under a broiler until the skin begins to burn
3. Place peppers in a bowl and cover tightly with plastic wrap for 30 minutes
4. Peel skin from peppers and discard along with the seeds
5. Roughly chop peeled and seeded peppers and place in a food processor or blender
6. Blend peppers with roasted garlic, walnuts, lemon juice, cumin, pomegranate molasses, harissa and olive oil until a smooth paste forms
7. Taste and adjust seasoning

\*Reserve the leftover chicken stock after braising the chicken and repurpose into a soup.