



## Chicken Tagine with Apricots

*Adapted from David Lebovitz, The Sweet Life In Paris*

BAH Note: You may wish to wear food safe gloves when you toss the chicken with the spice mixture. Turmeric is BRIGHT YELLOW and can stain your fingers and nails for a day or two even with vigorous hand washing. Alternately, you could put the spices into a plastic bag, add the chicken pieces, and shake to coat them in the spices. If using boneless chicken thighs, start checking for doneness after about 45 minutes of cooking.

- 4 ounces dried apricots
- 8 bone in chicken thighs, skins removed
- 1 teaspoon ground ginger
- 1 teaspoon ground turmeric
- 2 teaspoons paprika
- 1 teaspoon ground cinnamon
- 2 teaspoons kosher salt
- 2 tablespoons butter
- 1 onion, chopped
- 2 cans chicken broth
- 1 tablespoon honey
- juice of one lemon

Heat the oven to 375 degrees. Put the apricots in a bowl, cover completely with boiling water, and set them aside. Combine your spices and salt in a large bowl. Add the chicken pieces and coat them completely in the spices.

Melt your butter in a dutch oven or large pot set over medium heat. Working in batches, cook the chicken for about 3 minutes on each side then transfer it to a plate. Add the onion to the pot and cook until translucent. Add the chicken broth to the pot, return the chicken pieces, and bring to a boil. Transfer to the oven and bake for 60 to 90 minutes or until the chicken is completely cooked. Remove the pot from the oven, skim any accumulated fat from the top, and carefully transfer the chicken to a platter. Cover the platter with foil and set aside.

Place the pot on the stove, add the honey and lemon juice. Drain the liquid from the apricots and add them to the pot. Cook over medium high heat until the sauce is reduced by a third. Taste for seasoning and serve the chicken and sauce accompanied with rice or couscous.