

## CHICKEN TAGINE

### INGREDIENTS

4	pieces bone in chicken	1	spig of thyme
2 tbs	extra-virgin olive oil, divided	2	sprigs of cilantro
3	large shallots, finely chopped	6	dried apricots, chopped
1 tbs	unsalted butter	¼ cup	pine nuts, roasted
2	garlic cloves, minced		
1 tbs	grated peeled ginger		
1/4 tsp	turmeric		
1/4 tsp	sweet paprika		
1 cup	water		
2 tbs	blood-orange preserves or bitter-orange marmalade		
1 (2-inch)	cinnamon stick		



### PREPARATION

Pat chicken pieces dry and sprinkle with 1 teaspoon salt.

Heat 1 tablespoon oil in a 12-inch heavy skillet over medium heat until it shimmers, then brown chicken, without turning, 5 minutes. Transfer to a plate.

Cook shallots in butter with remaining tablespoon oil in a 5- to 6-quart heavy pot over medium heat, stirring frequently, until soft, 8 to 10 minutes. Add garlic, ginger, turmeric, and paprika and cook, stirring, 3 minutes.

Stovetop: Add chicken with any juices from plate, and 1/2 teaspoon salt to shallot mixture and turn chicken to coat. Add water and bring to a boil, covered, then cook at a bare simmer, covered, 30 minutes. Turn chicken and add orange preserves, cinnamon stick, thyme, cilantro sprigs, and apricots. Simmer, covered, 10 minutes. Uncover and simmer until chicken is very tender, 10 to 15 minutes more. Steam Oven: Put entire mixture in solid steam pan and cook on Custom setting at 212 degrees for 40 minutes.

To serve transfer chicken to a platter and keep warm, covered. If sauce is not thick bring to a boil, stirring occasionally, until reduced to about 1 cup. Discard herb sprigs and cinnamon stick. Spoon sauce over chicken and sprinkle with pine nuts and freshly chopped cilantro.