



Total Locals Club

Recipes for pairing with Total Locals
Club January 2012 Selections

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Braised Chicken With Apricots, Green Olives, And Herbed Couscous

Adapted from Michael's Genuine Food in Miami by Michael Schwartz

Pair with Eric Ross Struttin' Red Tempranillo Blend

Serves 4 - 6

Ingredients:

- 1/2 cup all-purpose flour
- 4 pounds skin on, bone in chicken thighs
- Kosher salt and freshly ground black pepper
- 1/4 cup oil
- 2 carrots, cut into large chunks
- 1 medium onion cut into large dice
- 3 celery stalks, cut into large chunks
- 1 teaspoon ground cinnamon
- 1 cup dried apricots (about 20-25)
- 1 1/2 cups pitted green olives, such as Manzanilla
- 3 cups chicken stock
- 1 cup orange juice
- 1 cup Couscous
- 6 scallions, white and light green parts, sliced
- 1 cup fresh parsley leaves, coarsely chopped
- 2 tablespoons coarsely chopped fresh mint leaves
- 3 tablespoons unsalted butter

Directions:

Preheat the oven to 375°F.

Put the flour in a large plastic bag. Season the chicken liberally with salt and pepper. Dredge the chicken lightly in the flour to coat all sides, tapping off the excess. Put a Dutch oven or large ovenproof pot over high heat and coat with the oil. When the oil is hot, add half of chicken and brown them for 4 to 6 minutes on

each side, without moving them around too much so you get a good sear. Transfer the chicken to a platter and repeat with the remaining thighs.

To the drippings in the pot, add the carrots, onion, and celery. Cook, stirring, for about 5 minutes, or until the vegetables soften and begin to get some color. Add 2 teaspoons salt, 1 teaspoon pepper, the cinnamon, apricots, olives, and stock. Nestle the chicken in the pot so the thighs are covered with apricots, olives, and stock. Pour any drippings collected from the platter into the pot. Bring the stew to a boil, then cover and transfer to the oven. Bake for 1 hour. Can be made day before, cool and refrigerate. Bring to room temperature and reheat on stove to quick boil, put in oven for 1/2 hour.

Combine the orange juice, 1/2 cup water, and 1 tablespoon salt in a small pot over high heat and bring to a boil. Remove from the heat, stir in the couscous, and quickly cover to keep in the heat. Let stand for 10 minutes, until the couscous is soft.

Combine the scallions, parsley, and mint in a small bowl. Remove the chicken from the oven and gently stir in the butter until completely melted.

To serve, put the couscous in a serving bowl and fluff with a fork. Fold in half of the scallion mixture. Sprinkle the remaining scallion mixture over the braised chicken, and serve it right out of the pot.

