

This fiery African stew will give you succulent chicken to warm up on cool nights.

4 chicken legs or 8 thighs  
2 medium onions chopped  
4 TBL olive oil  
2 TBL minced ginger  
2 TBL minced garlic  
2 5 tsp Ethiopian Berbere or  
Durban Curry  
2 TBL tomato paste  
½ cup white or red wine  
3 TBL raisins, chopped  
3 TBL pitted dates chopped  
2-3 cups chicken stock  
Salt to taste

1 - In a medium sauce pan, brown chicken in a bit of canola oil and golden brown. Set aside.

2 - In another pan, sauté onions in the olive oil until onions are translucent (about 10 minutes).

3 - Add garlic and ginger. Sauté for 2 minutes.

4 - add the Ethiopian Berbere or Durban Curry and Sauté for 2 minutes.

5 - Add the tomato paste. Cook 2 minutes.

6 - Add the wine, cook down for 2 minutes.

7 - Add the raisin, dates, stock and salt.

8 - Bring to a boil. Lower heat to a simmer. Cover and simmer the stew for 1.5 2 hours or the chicken is very tender.

9 - Adjust seasoning. Enjoy with Golden Fragrant Rice or Monsoon Potatoes.

Ethiopian BerbereDurban

Curry