



Greek Tavern Chicken

½ tsp salt
½ tsp black pepper
¼ tsp allspice
1 tsp paprika
3 to 4 lb chicken, cut into 8 serving pieces
3 tbl olive oil
2 cups sliced onions
2 cups sliced leeks
1 cup sliced green, spring garlic
1 medium carrot, diced
2 tbl chopped garlic
½ cup wine (red or white, whatever you're going to drink with the meal)
2 cups chicken broth
2 cups canned Italian style tomatoes, chopped
½ tsp dried oregano
Pinch ground cinnamon
Pinch ground cloves
Pinch ground tumeric
2 bay leaves
Juice of ½ lemon

Preparation

1. Combine salt, pepper, allspice and paprika and rub the mixture all over the chicken pieces. In a heavy Dutch oven or deep skillet brown the chicken over medium high heat in the olive oil. Turn the chicken often to insure even browning and to prevent burning. Remove the chicken and pour off all but 3 tbl of the fat.
2. Add the onions, leeks, spring garlic and carrot. Cover and cook for 10 minutes until the aromatic vegetables are soft and beginning to show some color. Add the chopped garlic and the wine, turning up the heat to high for a minute or two, and scraping up any good brown bits that cling to the bottom of the pan.
3. Add the stock, tomatoes, oregano, cinnamon, cloves, tumeric, bay leaves and lemon juice. Bring to a boil. Put the chicken back in the pot, and reduce the heat to a simmer. Cook, covered, for 30 minutes.
4. Uncover the pot and turn the heat up a bit. Cook another 15 minutes, letting the liquid in the pot reduce slightly, and finishing the chicken to tender.

Yields 4 – 6 servings.

You can go a few directions with the wine for this meal. An unoaked white, such as a Sauvignon Blanc, Chardonnay or Albariño, or a lighter red, maybe a Tempranillo, Grenache or Sangiovese, would all add to this dish.

Adapted from Real Beer and Good Eats, by Bruce Aidells and Denis Kelly, Alfred A Knopf, New York, 1995.