



**Chicken Tagine**

# Ingredients

- one whole chicken, cut into 8 pieces, or 8 to 10 chicken legs and thighs, trimmed of excess fat
- Salt and pepper
- 3-4 tablespoons [Fustini's Cayenne Crush olive oil](#)
- 2 tablespoons butter
- 1 large onion, medium dice
- 1 tablespoon fresh ginger, grated
- 1/4 teaspoon turmeric
- 1/2 teaspoon cinnamon
- 3 cloves garlic, minced
- 1 teaspoon [Fustini's Ginger and Honey balsamic](#)
- 1 teaspoon [Fustini's Peach balsamic](#)
- 1 cup chicken stock
- 2 tablespoons preserved lemons, chipped, recipe below
- 2-4 tablespoons chopped olives, Kalamata, oil-cured, or mixture
- 2 tablespoons chopped fresh parley
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons dried apricots, sliced thin
- 2 tablespoons toasted slivered almonds

## Preserved Lemons

- 1 lemon, sliced thin
- ¼ cup [Fustini's Sicilian Lemon balsamic](#)
- ½ cup sugar
- 1 teaspoon salt

# Directions

## Step 1.

Dry chicken thoroughly and season with salt and pepper. Heat olive oil and butter together in a large enamel or thick pan with a tight-fitting lid. When butter is melted and foam has subsided, fry chicken over moderately high heat, in batches if necessary, until golden brown on all sides. Remove chicken from pan and reserve.

## Step 2.

Add onion to the hot pan and cook stirring occasionally until well browned and caramelized. Add ginger, turmeric, cinnamon, and garlic and cook for 30 seconds. Add balsamics and chicken stock and bring to a simmer. Place chicken pieces back into the simmering liquid, cover and reduce heat to low enough to just simmer. Place lid on top and simmer until chicken is fully cooked 40 to 60 minutes. Remove lid and add preserved lemons, olives, parsley, cilantro and cook, uncovered until the sauce is slightly thickened, another 10 to 15 minutes.

To serve, place a chicken piece on a service plate, ladle some sauce over the top and garnish with dried apricots and toasted almonds.

## Step 3. Preserved Lemons

Put Fustini's Sicilian Lemon Balsamic Vinegar, sugar, and salt in a small saucepan and bring to a boil. Place lemon slices into a medium-sized bowl. Once the vinegar boils and the sugar has dissolved, pour the hot liquid over the lemon slices and stir to combine. Cover and refrigerate overnight.