

# Doro Wat

Makes Approximately 6 – 8 Servings

*A national Ethiopian dish that has historically been served for special occasions such as weddings and religious celebrations. It has roots dating back to as far as 200 BC when local families were mixing the various spices obtained from the silk road traders. Over time, the Somalian region started to make Doro Wat also, with minor changes to the presentation. While Ethiopians will keep the chicken parts whole, but boneless, the Somalians will cut the parts up into cubes. The Ethiopian version will also have a soupier consistency versus the Somalian dish will be thicker bordering on a stew.*

Amount	Size	Description
5.5	Lbs.	Chicken thighs cut into 1" cubes Or 3 Large Chicken Breasts cut into ½" cubes
3	Tbl.	Old Norse World Cuisine Ethiopian Berbere
5 ½	Cups	Onion – Diced in food processor
2	Tea.	Garlic – Minced
2	Tea.	Ginger – Minced
4	Large	Carrots – Slice diagonally 1/8" thick
3	Tbl.	Unsalted Butter
8	Ounces	White Wine
2	Cups	Chicken Stock
4	Large	Hard Boiled Eggs - Peeled

1. It is best to brine the chicken first. See brine recipe.
2. Peel and cut onions into sections that can be fed into a food processor. Mince the onion into a fine dice.
3. Heat a skillet to a medium heat.
4. Add the butter to the skillet. Once melted add the onions, garlic, and ginger. Stir often so it doesn't burn.
5. Heat the onion mixture for a few minutes.
6. Add the onion mixture to a slow cooker with the Ethiopian Berbere, chicken stock, white wine, and chicken.
7. Put the slow cooker on medium and let the Doro Wat cook for 3 ½ to 4 hours. Check the chicken for doneness after 2 hours.
8. When the Doro Wat is almost done, add the carrots and mix with the soup.
9. Heat for an additional 20 – 30 minutes.
10. Serve in a soup bowl adding a hard-boiled egg to the soup.

