

Lebanese Chicken Thighs

Approx. 4 servings

Flavor note: This recipe can be made with many of the Old Norse World Cuisine Spice Blends



Amount	Size	Description
4	Whole	Hind Chicken Quarters
3	Tbl	Olive Oil
3 – 4	Tbl	Old Norse World Cuisine Syrian Aleppo
½	Large	Sweet Onion – Large Slices
4	Cups	Chicken Stock
½	Cup	Olives – with pits removed and sliced lengthwise in half
3 – 4	Tbl	Cornstarch
1	Cup	Hot Water
6 – 7	Large	Red Potatoes – Cut into 1” squares
1	Small	Clump Cilantro - Diced
		Salt and Pepper to Taste

1. Brine the chicken legs for 24 hours. Refer to the Brine section for an explanation and process.
2. Take the chicken out of the brine and allow to come to room temperature. Pat dry with a clean towel.
3. Mix 2 tablespoons of Old Norse World Cuisine Syrian Aleppo with 3 tablespoons of olive oil. Brush the chicken thighs on all surfaces with the mixture.
4. Heat a skillet to medium high heat and add oil once warm.
5. After the oil is heated, add one or two chicken quarters, skin side down.
6. Allow to brown for a minute or two
7. Turn the chicken over and brown the underside
8. When browned, take chicken out of the skillet and place on a grate to allow any oil to drip off.
9. After the chicken is done, add the onions to the skillet. Allow the onions to cook until starting to get translucent.
10. Add one cup of the chicken stock and work the bottom of the skillet to scrap up any succs.
11. Place the chicken in a high side cooking tray. Transfer onion and stock to the chicken tray.



12. Add the potatoes to the tray
13. Add the remaining chicken stock
14. Cover loosely with foil and place in a preheated oven at 280 degrees. Bake for approximately 75 minutes, or until the chicken is 165 degrees internally.
15. Once done, check the potatoes for doneness.
16. If potatoes are not done, take chicken out and place tray back into the oven for 20 – 30 minutes at 400 degrees, stirring two or three times.
17. Once done, Scoop out the potatoes and onions into a large bowl. Add the sliced olives and toss the mixture.
18. Mix the cornstarch and water.
19. Pour the juice from the tray into a saucepan. Bring the juice to a boil.
20. Add a little of the cornstarch to the juice. Stir until starts to boil again.
21. Add a little more cornstarch and let it return to boil again. Repeat until a nice saucy texture.
22. To plate: Spoon a little sauce on one half of the plate. Place a chicken quarter on the sauce. Spoon some potato mixture onto the plate. Gently pour a slight ribbon of sauce over the potatoes and chicken thigh. Sprinkle with a little diced cilantro over the chicken and potatoes.

