

Chicken Satsivi

Yield 24

6 lbs Chicken thighs
2 bay leaves
4 sprigs parsley
6 cups water
4 Tbsp butter
3 onions (chopped)
2 heaping cups walnut
6 cloves garlic
1½ tsp ground cinnamon
½ tsp ground cloves
1½ tsp ground coriander
1 ½ tsp marigold
1 ¼ tsp black pepper
1 tsp paprika
¼ cup red wine vinegar

Parboil chicken with spices & herbs for 45 minutes. Preheat oven to 350F, remove chicken from liquid, and roast until done. Cube chicken and set aside. Cook stock uncovered until reduced 2/3 and set aside. Sautee onions in butter until transparent. Grind walnuts with garlic, then add onions and grind into paste. Return to pan and stir in spices. Cook over low heat 2-3 minutes, add stock, cook over low for 20 minutes. Add vinegar, pour over chicken, serve at room temp.