

The Joy of Jewish Cooking

RECIPE 10: Moroccan Chicken with Plum Sauce



This recipe is very meaningful for me as it is my grandsons' favorite. My oldest grandson helps me cook too. And on that day, he has a giant smile on his face, looking forward to dinner. This is a winner



Ingredients:

6 chicken quarters or
12 drumsticks / 8 thighs
2 medium onions
2 Tablespoons sugar
1 tablespoon salt
1 tablespoon instant coffee
Dried plums pitted
Vegetable oil, I use grape seed
oil



1. Chop the onions and fry to golden brown.
2. Add chicken to brown on all sides (some keep the skin) continue mixing the onion to not to burn.
3. When chicken and onions are brown add sugar, salt and coffee on top.
4. Add water just to cover the chicken and bring to a boil.
5. Skim the "foam" from the liquid. Reduce heat to medium and cook for 30 minutes.
6. Then add a handful of dried plums and reduce the heat to low for another 20 minutes, until plums swell. Now taste the sauce.
7. Add sugar or salt or plums to your liking and keep simmering for another 5 minutes until all flavors blend. E n j o y It is better on the next day. Served with white rice, drizzle sauce and plums on top the rice and chicken, add a green or colorful vegetables.