

## CHICKEN WITH CHORIZO

8 WHOLE CHICKEN LEGS  
1 LB OF CHORIZO SAUSAGE  
1 LARGE RED ONION  
3 LARGE CARROTS  
4 CLOVES OF GARLIC  
24 CIPOLLINI ONIONS OR SMALL BOILING ONIONS  
24 CHERRY TOMATOES  
CHICKEN STOCK (PREFERABLY HOME-MADE)  
1 BAY LEAF  
1 SPRIG OF FRESH OREGANO OR 2 TBPS OF DRIED OREGANO  
1 TSP CUMIN  
1 TSP OF SMOKED PAPRIKA  
FRESH HERBS FOR GARNISH (CHIVES AND, OR PARSLEY)

DRY CHICKEN THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE STEEP-SIDED PAN WITH A LID. BROWN THE CHICKEN ON BOTH SIDES, SKIN SIDE DOWN FIRST.

SLICE THE CHORIZO INTO 1/2 INCH PIECES.

MEANWHILE, PEEL AND DICE ONIONS AND CARROTS. PEEL AND MINCE GARLIC.

BRING A SAUCEPAN OF WATER TO A BOIL. TRIM ONIONS, SLICING OFF THE STEMS AND THE ROOT END. WHEN THE WATER BOILS, DUMP IN THE ONIONS. ALLOW TO BOIL FOR A MINUTE, THEN DRAIN AND DUMP INTO A SINK FULL OF COLD WATER. REMOVE THE SKINS.

WHEN THE CHICKEN IS BROWNED, REMOVE TO A PLATE. POUR OFF EXCESS FAT, LEAVING ABOUT 1/3 OF A CUP. RAISE HEAT AND ADD CIPOLLINI ONIONS. BROWN ON ALL SIDES, SHAKING THE PAN FROM TIME TO TIME. REMOVE TO A BOWL.

LOWER THE HEAT AND ADD THE DICED ONIONS AND CARROTS. ADD THE CHORIZO. COVER AND SWEAT FOR A FEW A FEW MINUTES. ADD GARLIC AND COOK ANOTHER MINUTE. ADD THE BAY LEAF, THE OREGANO, SMOKED PAPRIKA, AND CUMIN.

LAYER THE CHICKEN SKIN SIDE UP ON TOP OF THE VEGETABLES AND SAUSAGE. SLICE THE CHERRY TOMATOES IN HALF AND SCATTER ON TOP OF THE CHICKEN.

POUR IN ENOUGH STOCK TO COVER THE VEGETABLES AND COME PARTWAY UP THE CHICKEN. BRING TO A SIMMER AND COVER.

COOK ON A LOW FLAME FOR ABOUT TEN MINUTES OR UNTIL THE CHICKEN JUICES RUN CLEAR WHEN PIERCED WITH A SHARP FORK.

SCATTER WITH CHOPPED HERBS AND SERVE WITH SAFFRON RICE OR ORZO.

SERVES 6-8