

CHICKEN WITH RUTABAGAS AND APPLES

1 WHOLE CHICKEN CUT INTO 8 PIECES OR 4 CHICKEN LEGS AND THIGHS
8 SMALL RUTABAGAS
2 TART APPLES SUCH AS PINK LADY OR FUJI
1 ORANGE
2 MEDIUM RED ONIONS
8 CLOVES OF GARLIC
CORIANDER SEEDS
CUMIN SEEDS
FENNEL SEEDS
ALEPPO PEPPER
FRESH CHIVES

PREHEAT OVEN TO 350°

DRY THE CHICKEN PIECES WITH PAPER TOWELS. SALT AND PEPPER.

HEAT 2 TBSPS OF VEGETABLE OIL AND 4 TBSPS BUTTER IN A STEEP-SIDED FRYING PAN. THE BUTTER WILL FOAM. WHEN THE FOAM DISAPPEARS, ADD THE CHICKEN SKIN SIDE DOWN. SHAKE THE PAN TO MAKE SURE THE CHICKEN ISN'T STICKING.

BROWN CHICKEN ON BOTH SIDES. REMOVE TO A PLATE.

MEANWHILE, TRIM AND PEEL THE ONIONS. CUT EACH ONION INTO 8 WEDGES. PEEL AND TRIM GARLIC AND SLICE THINLY.

TOAST 1 TBSP OF CORIANDER SEEDS, 1 TBSP OF CUMIN SEEDS AND 1 TBSP OF FENNEL SEEDS IN A SMALL FRYING PAN, SHAKING THE PAN SO THE SEEDS DON'T BURN. WHEN YOU CAN SMELL THE AROMA OF THE HERBS, REMOVE FROM THE HEAT AND GRIND IN MORTAR AND PESTLE OR A SPICE GRINDER. RESERVE IN A BOWL AND ADD ½ TSP OF ALEPPO PEPPER.

PEEL AND TRIM THE RUTABAGAS.

WHEN THE CHICKEN HAS BROWNEED, REMOVE AND ADD THE ONIONS. COVER AND SWEAT ON A MEDIUM FLAME. ADD THE GARLIC AND COOK ANOTHER MINUTE OR SO.

STIR IN THE SPICE MIXTURE AND CONTINUE TO COOK ANOTHER MINUTE OR SO.

ADD THE CHICKEN IN ONE LAYER IF YOU CAN. NESTLE THE RUTABAGAS AMONG THE CHICKEN PIECES. POUR IN ½ CUP OF WATER AND PLACE UNCOVERED IN THE OVEN.

PEEL AND CORE THE APPLES. SLICE INTO 8 WEDGES.

PEEL THE ZEST FROM HALF THE ORANGE. JULIENNE.

WHEN THE CHICKEN HAS COOKED ABOUT 10 MINUTES, ADD THE APPLES, PRESSING THEM DOWN BETWEEN THE CHICKEN PIECES. SCATTER THE ORANGE ZEST ON TOP AND CONTINUE COOKING. ABOUT 10 MINUTES MORE.

THE CHICKEN IS DONE WHEN THE JUICE RUNS CLEAR. MAKE SURE THE RUTABAGAS ARE DONE BEFORE REMOVING FROM THE OVEN.

SCATTER WITH CHOPPED CHIVES.

SERVES 4