

Chicken *Kapama*
(Chicken Stew with Cinnamon)

Ingredients:

6 lbs Chicken pieces
3 tbsp Olive oil
3 tbsp Butter
1½ large Onions, thinly sliced
3 cloves Garlic, minced
2¼ cups red Wine
3 tbsp Tomato paste
3 cups crushed Tomatoes
4½ tbsp Brandy
4½ tbsp Honey
3" Cinnamon stick
5 whole Cloves
3 Bay leaves
Salt and pepper to taste
Grated Parmesan cheese (or Kefalotyri if I can find it)

Method:

Clean the chicken pieces, remove excess fat and pat dry with paper towels.

Heat olive oil and butter in a large Dutch oven.

Add the chicken pieces to the pot and brown (skin side down) over medium heat until nicely browned. (You may need to do this in two batches, depending on the size of the pot.)

Remove the chicken from the pot and transfer to a platter. Remove and discard the skin at this point.

Using a large spoon, remove all but 2 tbsp of the fat and oil.

Add onions to the pot and sauté until tender. Add garlic and sauté until fragrant (about 1-2 minutes). Add wine, tomato paste, crushed tomatoes, brandy, honey, cinnamon stick, cloves, bay leaves, salt and pepper.

Allow sauce to come to a boil and then lower the heat to a simmer.

Return the chicken (and any juices) to the pot and simmer uncovered for 10 minutes. Cover and simmer for approximately 1 hour.

If the sauce appears to be too thin, simmer uncovered for the last 10 minutes of cooking to reduce it a bit. Stir occasionally to circulate the ingredients.

About 10 minute before the stew is done, cook orzo according to package directions.

Serve the stew over the cooked orzo and sprinkle with grated cheese.

(Serves 10)