

## Chicken Tagine



1 cup chicken stock  
4 whole Cornish game hens  
(marinated)  
4 large yellow onions (medium dice)  
2 pickled lemons  
½ cup kalamata olives  
2 teaspoon ginger powder  
½ teaspoon saffron (crushed)  
¼ cup olive oil  
add salt and pepper to taste  
pickled lemons (must be made 5-6  
days ahead of time):  
2 lemons (scored in quarters but not  
cut all the way through)  
1 cup salt  
cous cous or rice (to serve)

To marinate the hens:

1 teaspoon ginger powder  
1 teaspoon saffron  
2 tablespoons olive oil.

### How to Prepare:

In a large pot, place onions, 1 teaspoon ginger, saffron and olive oil, sautéing onions until translucent. Add chicken stock and pickled lemons, simmer for 20 minutes. Add the hens to the caramelizing onions and simmer 20 more minutes on medium heat. Pull hens out and finish in a 350° oven for approximately 15 minutes. Remove chicken and add the olives to the onion mixture. Cut hen in half and serve over cous cous or rice, finishing it with the caramelized onions and olives.

### To marinate the hens:

Place in a large mixing bowl with salt and pepper. Add ginger powder, saffron and olive oil. Rub hens with the ingredients and let marinate one hour before cooking.

### For pickled lemons:

Slightly pull apart lemons and coat inside and out with the salt. Store in a tightly sealed dry container for 5-6 days before using.



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