

## **Doro Wot (adapted from Ketsela Belayneh)**

### Ingredients (for 8 portions)

- 8 chicken thighs
- 8 hard boiled eggs - peeled
- 2 limes – quartered
- 3 large red onions – medium diced
- 3 tbsps spiced butter
- ~3 tbsps berbere
- 1 cup red wine
- ½ tsp cardamon powder
- 2 tbsps minced garlic
- 2 tbsps minced ginger
- ½ tsp ground nutmeg
- ½ tsp ground allspice
- salt

### Method

1. Marinate chicken with diced onion and squeezed lime quarters and 1 tbsp salt for 1 h.
2. Separate chicken from onion and lime – discard lime.
3. Heat spiced butter in a large pot and add onion, sauté over medium low heat to soften onion ~15 minutes.
4. Add wine and berbere, stir well, and cook to evaporate alcohol.
5. Add chicken and simmer for 20 minutes. Simmer for ~20 minutes until chicken is done.
6. Adjust salt, add hard boiled eggs, and let sit for ~10 minutes before serving.