

የዶሮ ወጥ Hot Chicken Stew with Hard Boiled Egg

INGREDIENTS

- 1 whole chicken or 2 medium drum sticks, 2 medium thighs, 2 medium wings, or 2 medium chicken breasts with bones
- 2 limes, quartered
- 2 tablespoon salt
- 8 cups red onion, chopped
- 1 teaspoon spiced onion (see pantry)
- 1 cup olive oil
- 2 cup berbere mixture (see pantry)
- 1 cup dry red wine
- ½ cup spiced butter
- 1 tablespoon cardamom
- 4 tablespoons garlic and ginger mixture (see pantry)
- 1 tablespoon nutmeg
- 1 tablespoon allspice
- 1 teaspoon black pepper
- 6 hard-boiled eggs, sliced
- sea salt to taste

Wash the chicken very well. Drain. Marinate the chicken in lime, onion and 1 tablespoon of salt for 45 minutes. In a large pan, brown the onion – stir to keep from burning. Add spiced onion, keep stirring and add olive oil. Pour in the wine, and stir in the berbere mixture and cook over medium heat for 30 minutes. Wash and drain the marinated chicken. Add to onion mixture, cook for 25 minutes. Add butter, cardamom, garlic and ginger. Simmer 20 minutes. Lower heat, add the allspice, black pepper and salt, cook for 15 minutes. Turn off heat, add boiled eggs and let it rest for 20 minutes. Serve.

Makes 6–8 servings

*Good food for health!
Melkam migibea leteana tirue newe*