

DORO WE'T HOT AND SPICY CHICKEN STEW WITH BOILED EGGS

Serves 5
Whole chicken
3 cups red onions (chopped)
1/2 cup Berbere
1 cup Niter Kibe (spiced butter)
1 tablespoon Cardamom
1 tablespoon garlic (diced)
1 tablespoon ginger (diced)
1 tablespoon Key we't Kemem
4 cups water
Salt to taste
6 hard-boiled eggs

- 1 Cut chicken into its respective parts, remove skin and wash very well.
- 2 In a medium pan, cook onion, garlic, ginger and Key we't Kemem for 5 minutes. Add spiced butter and Berbere stirring frequently, to prevent sticking cook for 5 minutes more. Add 1/2 cup of water and blend well about 3 minutes.
- 3 Put the chicken part in the pan and cook for 30 minutes.
- 4 Add the remaining water, stir gently not to separate the meat from the bones.
- 5 When sauce begins to thicken, put the Cardamom, salt and hard-boiled eggs to the sauce; let it simmer for about 15 minutes in low heat. Serve hot. Refrigerate.

Yogurt or Ayib served with Doro we't and Injera as a side dish, lowers the hotness or spiciness from this delicious dish.