

## Scott-o-lini's Braised Chicken Hind Quarters

6 chicken hind quarters (trim excess fat and render it in the pan first if possible)  
Kosher Salt  
Black Pepper  
Extra Virgin olive oil or duck fat/chicken fat/ and/or some butter (optional)  
1 large onion chopped fairly small  
4 cloves of garlic chopped  
1 TBSP Paprika  
1/2 TBSP Cumin  
2 tsp anchovy paste  
2 tsp soy sauce  
2 tsp Marmite  
½ can of tomato paste  
1 cup of white wine (or more for proper consistency)  
1 cup of chicken broth (use low sodium chicken soup base if possible)  
1/3 cup of capers  
1/3 cup of black olives  
2 or 3 strips of cooked bacon chopped  
Thai peppers chopped fine  
Approximately 1.5 TBSP Wondra flour or a thickener for the sauce  
¼ cup chopped cilantro leaves  
½ lemon - use juice and zest

Trim chicken of excess fat and place it in a good size pan or dutch oven to render some fat for cooking the chicken. At this point you can add some olive oil or duck fat or bacon fat with a little butter for added decadence if you like.

In the meantime, Salt and Pepper both sides of the chicken and let rest for an hour if possible. Heat up the oil and place the chicken skin side down in the pan and brown. Flip it and do the same for the other side. Once browned, take the chicken out and place it on a platter and put it in the oven at 200 degrees. (Do not drain that oil/fat – it's delicious)

Add the onion and bacon to the pan and cook on medium heat until translucent. Add the garlic and thai peppers and continue to cook for a couple minutes. Add the cumin and paprika and stir to coat the onion/garlic mix. Immediately add the chicken stock and wine and stir to deglaze the pan. Add the tomato paste and bring the sauce to a simmer. Place the chicken back in the pan, skin side up. Place a lid on the pan and check to cook at a very low simmer for 30 to 45 minutes. Check occasionally to make sure you maintain a low simmer.

Remove the lid and stir in the capers and olives. Continue to simmer until the chicken is very tender and completely cooked through. Add more water if the mixture is getting too dry. Remove the chicken to a platter. Mix the Wondra flour with some water and add it to the sauce to thicken. Once the sauce is thickened, add the cilantro leaves and squeeze in lemon juice and lemon zest. Check the flavor and add salt and pepper if necessary. Pass the sauce or serve over noodles with the chicken.