

6 Spice Chicken

1 WHOLE YOUNG FRYER CHICKEN (CUT INTO PARTS) SPLIT BREAST PIECES INTO 4 SECTIONS
OLIVE OIL
CORIANDER
GROUND CUMIN
WHITE PEPPER
CURRY POWDER
RUBBED SAGE
GROUND MUSTARD
SALT
ONION (SLICED)
2 GARLIC CLOVES
LARGE BRAISER OR DUTCH OVEN
3 CUPS CHICKEN STOCK
1/2 STICK BUTTER

Put olive oil in bottom of a preheated pot. (Pot should be big enough on bottom for all pieces of chicken to fit). Put chicken in preheated pot and cover until popping settles then sprinkle with six spices and salt it. Cook on a high heat until it is golden-brown. Turn chicken over & add sliced onion and garlic. Sprinkle with 6 spices again. Brown this side of the chicken then add chicken stock and butter. Cover pot turn heat down on low. Simmer for 15 minutes and serve with pan sauce. This is delicious and makes a great pan sauce to serve over potatoes. Enjoy....