



Total Locals Club

Recipes for Pairing with Total Locals
Club July 2006 Selections

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Moroccan Chicken Tajine – Tajine Tafarout

This dish is traditionally served at Moroccan weddings. It is just delicious and fun to serve at a dinner party. For really good friends you may want to try serving Moroccan style. If you do not have a tajine, serve in a large bowl with lots of crusty bread and small plates. Encourage everyone to self-serve and use the bread to soak up the sauce from the serving bowl.

Ingredients:

- 4 lb Chicken, cut into easy-to-eat pieces
- ¼ Cup (2 oz) fruity Olive Oil,
- 1 Cup almonds, blanched
- 1 Cup dried apricots, (pre soak in water to soften)
- 2 Cups water,
- 2 Tbsp butter,
- 1 large or two small onion, sliced thinly
- 1 Package Moroccan Tajine Mix.,

Directions:

1. Use the Olive Oil to brown the chicken in a large frying pan, about 6 minutes a side. Remove the chicken

and pour off any fat, retaining some of the Olive Oil.

2. Add the onion to the pan and cook on medium-high heat until browned, about 4-5 minutes.

3. Add the spice mixture and cook for about 2 minutes, thus allowing the spices blend together.

4. Add the water and bring to a boil. Reduce the heat and add the chicken pieces and simmer, stirring frequently, about 45 minutes, or until the meat starts to separate from the bone.

5. Allow the apricots to cook for about 15 minutes towards the end of simmering the chicken.

6. In a separate pan, use the butter to brown the almonds. Once browned, remove from the butter and pan.

7. To plate the dish, arrange the chicken pieces on a platter, cover with the sauce from the pan, and garnish with the almonds. Serve with warm pita bread, tossed salad and couscous.

Serves 4 nicely. Enjoy!

- 2 teaspoons grated orange peel
- 6 Bosc pears with stems, peeled
- Vanilla ice cream
- Purchased biscotti

Preheat oven to 350°F. Stir wine, pomegranate juice, sugar, cinnamon stick, and orange peel in medium saucepan over medium heat until sugar dissolves, about 3 minutes.

Using small melon baller, core pears from bottom of wide end. Trim bottoms flat and stand upright in 8x8x2-inch baking dish. Pour pomegranate-wine sauce over pears. Roast pears until tender when pierced with knife, basting pears with sauce every 20 minutes, about 1 hour. Using spatula, transfer roasted pears to serving platter. Transfer pan juices to small saucepan. Simmer until reduced to 2/3 cup, about 5 minutes. (Can be made 4 hours ahead. Let sauce and pears stand at room temperature. Rewarm sauce before continuing.)

Spoon glaze over pears. Serve warm or at room temperature with vanilla ice cream and biscotti.

Makes 6 servings.



Roasted Bosc Pears with Pomegranate Glaze

Bosc pears are an ideal dessert pear because they hold their shape when roasted or poached.

- 3/4 cup dry red wine, such as Syrah or Zinfandel
- 3/4 cup pomegranate juice
- 1/2 cup sugar
- 1 cinnamon stick

