

Sassenach El Tequileño Chicken Colombo

Ingredients :

Marinade :

- 2 garlic cloves, sliced
- 1 tablespoon colombo powder
- 2 bay leaves, crumbled
- 3 tablespoons The Sassenach El Tequileño tequila
- 1 tablespoon vinegar
- juice of 2 limes
- 1 whole clove
- 1 jalapeño or habañero pepper, sliced
- salt and pepper

Recipe :

- 1 teaspoon each mustard, cumin, and fenugreek seeds
- 1 chicken, cut up
- 4 tablespoons colombo powder
- 3 large potatoes, cubed (or equivalent of zucchini, eggplant, or chayote squash)
- 1 large onion, chopped
- 1 bunch green onions, chopped
- 2 garlic cloves, minced
- 1 pinch allspice
- 2 whole bay leaves
- 1 teaspoon thyme
- 3 teaspoons parsley, minced
- 2 tablespoons olive oil
- ½ lime
- salt and pepper



Mix marinade in a one gallon resealable bag. Add chicken pieces. Turn to coat, and marinate, refrigerated, for 2 hours. Remove chicken pieces, and dry with paper towel, removing any pieces of the marinade. Strain marinade and reserve. In a skillet, heat oil over medium high heat. Add mustard, cumin, and fenugreek seeds, and heat until they begin to crackle. Remove seeds, and set aside. Sauté onions in the oil, adding thyme, parsley, and allspice. When onions are translucent, add chicken pieces, and brown on both sides. Incorporate 4 tablespoons of colombo powder, and add water to just cover chicken. Cover and simmer 20 minutes over medium heat. Add vegetables to chicken, and cook another 20 min. Salt and pepper to taste. Remove from heat. Add marinade liquid, reserved seeds, and the juice of ½ lime, if desired.