

Sultan's Chicken

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For the chicken:

- 1/4 cup olive oil
- 1 large carrot, chopped
- 1 medium onion, chopped
- 1 teaspoon black peppercorns
- 3 bay leaves
- 1 and 1/2 to 2 large bone-in chicken breasts, quartered (approximately 3 lbs)
- 6 cups chicken broth

Sauce:

- 3 slices of white bread, crusts removed
- 2 oz. milk
- 3/4 pound walnut halves
- 3 cloves crushed garlic
- 1/2 small onion
- 3 tablespoons paprika
- 1 teaspoon table salt
- 1 teaspoon cayenne

Paprika infused olive oil:

- 3 tablespoons olive oil
- 1 tablespoon paprika
- Shelled walnuts for garnish
- Paprika infused olive oil for garnish

Preheat a small sauce pan over medium heat. Add 3 tablespoons of olive oil and heat until hot. Stir in 1 tablespoon paprika. Heat for 2 minutes then remove from heat. This will be used later as a garnish.

To quarter whole bone-in chicken breasts, first cut in half lengthwise, along the breast bone, and then cut each half crosswise.

Preheat a large saucepan over medium heat. Add 1/4 cup olive oil and heat until it sizzles. Add the carrots and onions and sauté for approximately 5 minutes. Add the 6 cups of chicken broth, the bay leaf and peppercorns, and the quartered chicken breasts and boil for approximately 40 minutes. Let cool. Remove the chicken from the pot, remove the skin and bones. Cut into bite sized pieces. Strain the chicken stock and save for the walnut sauce.

Soak the bread in the milk. Grind the walnuts in a food processor until fine. Add the milk soaked bread, onion, garlic, paprika, cayenne and 2 cups of the strained chicken stock. Process until smooth.

Toss the chicken pieces with approximately half of the walnut sauce and arrange on a serving platter. Pour remaining sauce over the top, decorate with walnut halves and sprinkle with the paprika infused oil.

This dish is traditionally served at room temperature.

Makes 4 servings.

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