

## **Preserved Lemon and Olive Chicken Tagine**

From Eden Grinshpan (@edengrinishpan on instagram)

### **Ingredients:**

6 chicken legs bone in skin on  
4 tbs extra virgin olive oil  
2 tbs unsalted butter  
3 leeks, cleaned and chopped (can also sub with 2 medium yellow onions, finely chopped)  
6 cloves of garlic, finely chopped  
1 1/2 tsp fennel seeds  
1 tsp turmeric  
1 tsp ground coriander seed  
1 large pinch of saffron  
8-10 cups of chicken stock or water  
1 1/2 cups of pitted green olives  
1/4 cup finely chopped preserved lemons  
Salt and pepper to taste

### **Directions:**

1. Preheat the oven to 350 degrees F. Season the chicken legs generously with kosher salt and cracked black pepper.
2. Heat up 2 tablespoons of extra virgin olive oil and in two batches so that you don't overcrowd. Sear the chicken until golden around 3-5 minutes for each side. Remove the chicken and keep to the side. In the same pot, heat up the remaining two tablespoons of extra virgin olive oil with the unsalted butter. Add in the leeks and season with salt and pepper. Sauté for a couple minutes on medium heat and then add in the fennel seed, turmeric, ground coriander seed and saffron. Sauté until the leeks have softened and there are some golden edges. Add in the garlic, mix to combine, and then add the chicken and all the juices back in. Pour in the stock and bring to a boil.
3. Place in the oven for 25 minutes. Add the olives and the preserved lemons and give a mix. Cover again and place back into the oven for another 20-30 minutes. Remove from the oven and check for seasoning. The chicken should be very tender by now. If you want the sauce a bit thicker you can turn up the heat on the stove and boil to reduce a bit. Serve with couscous and garnish with fresh cilantro.

## **Preserved Lemon**

From Eating Out Loud by Eden Grinshpan

### **Ingredients:**

8 lemons scrubbed clean  
½ cup kosher salt  
1-1 ½ cups fresh lemon juice

### **Directions:**

1. Fill a large pot with water and bring to a boil. Carefully add a 1-quart mason jar so it's completely submerged. Remove the jar from the water and let it air-dry completely before making the lemons.
2. Use a sharp knife to score the bottom of the lemons so they're almost quartered but not cut all the way through into separate pieces. You could also thinly slice them, if you'd rather preserve them that way-it's up to you! Place the salt in a large bowl and add the lemons, rubbing them thoroughly with salt and making sure to get salt in all the nooks and crannies.
3. Stuff the lemons into the jar along with any salt remaining in the bowl, and fill the remaining space with the lemon juice. Cover and keep in a cool place for a minimum of two weeks but ideally 1 month. Store on your counter (not indirect sunlight) or in your pantry. They'll keep pretty much forever.