

Chicken Kabsa

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| Whole chicken cut into 8 pices | 2 black limes |
| 1 cup basmati rice, washed & rinsed | 1 teaspoon cumin |
| 2 tbl sunflower oil | 1 teaspoon coriander |
| 2 bay leaves | 1 teaspoon salt |
| 1 chicken bouillon cube | 1 teaspoon pepper |
| 1 onion , diced | 1 teaspoon ginger |
| 2 garlic cloves, diced | 1 teaspoon cardamom, ground |
| 6 green cardomom pods, whole | 1 (15 oz) can tomato sauce |
| 5 cloves | 4 hard boiled eggs (optional) |
| 2 cinnamon sticks | Pine nuts and raisins (optional) |

Method

Place basmati rice in a bowl with water over it to expand and leave for at least 15 minutes.

In an 8-quart stockpot on medium-high heat, add onions, garlic and oil. Allow onions to turn golden.

Add bay leaves, cardamom pods, cloves, cinnamon sticks, black limes, cumin, coriander, salt, pepper, ginger and ground cardamom. Blend well and allow to sauté for 30 seconds.

Add tomato sauce and chicken bouillon. Mix well until sauce thickens, reduce heat to low-medium. Add chicken and allow to sauté for a 1 minute. Rotate chicken so that it gets all of the flavors. Add water until chicken is completely covered. Bring to the boil and then reduce to a low heat. Cover and cook for 35 minutes.

After the chicken has cooked reserve the broth for the rice. In a 2-quart saucepan, add rice and enough sauce from the chicken just so that the rice is covered. Bring to the boil then immediately turn heat to low and cook covered for eight to ten minutes.

While the rice is cooking turn oven on high and place chicken on a roasting tray in the oven until the chicken skin is crispy and golden.

Add cooked rice to a serving platter with chicken arranged on top. Garnish plate with hard-boiled eggs, pine nuts, and raisins.