



Chicken Tagine with Preserved Lemon, Green Olives and Thyme*

Yield: 4 Servings

Preserved lemons and cracked green olives are two of the principal ingredients in traditional Moroccan cooking.

This recipe can also be made with chicken legs and thighs, or a whole chicken!

Ingredients, Marinade

1 each	Yellow onion, grated
3 each	Garlic cloves, crushed
1”	Ginger piece, fresh, peeled and grated
1 bu	Cilantro, minced
Pinch	Saffron, threads
1 each	Lemon, juiced
1 tsp	Sea salt, coarse
3 – 4 T	Olive oil
As needed	Sea salt and freshly ground cracked black pepper
4 each	Boneless, skinless chicken breasts, 5 oz each
1 T	Olive oil
1 T	Butter
As needed	Water or chicken stock
2 each	Preserved lemons, cut into 10 wedges each
6 oz	Cracked green olives
1 – 2 T	Thyme, fresh, minced

Method

1. Combine all of the ingredients for the marinade in a shallow, non-corrosive container. Toss the chicken in the marinade so that it is evenly and thoroughly coated, rubbing it into the chicken. Cover and marinate under refrigeration for 1 – 2 hours.
2. Heat the olive oil and butter together in the tagine (or heavy bottom dutch oven). Reserving the marinade, brown the chicken pieces in the oil/butter mixture.
3. Pour the reserved marinade over the chicken and add enough water or chicken stock to the tagine so that ½ of the chicken is sitting in liquid.
4. Bring the liquid to a boil, reduce the heat, cover with the lid and simmer for approximately 30 minutes. Turn the chicken several times to insure even cooking.
5. Add the preserved lemons, olives and ½ of the thyme to the tagine. Cover, and continue simmering for an additional 15 minutes.
6. Check the seasoning. Garnish with the remaining thyme and serve immediately from the tagine.

**Tagine, Spicy Stews from Morocco*

Ghillie Başan, Ryland Peters & Small Publishers, 2007, Hardcover



Preserved Lemons

Yield: 1 large jar

Ingredients

10 each	Lemons, organic, unwaxed
10 T	Sea salt
3 – 4 each	Lemons, fresh, juiced

Method

1. Wash and dry the lemons. Slice the ends off.
2. Stand each lemon on its' end and make two vertical cuts down the lemon, as if cutting it into quarters, but not cutting through the base. Keep the base intact.
3. Stuff 1 T of sea salt into each lemon, and then pack them into a large jar (wide-mouth, 1 qt) that has been sterilized by immersion into boiling water and them drained dry. Store in a cool, dry place for 3 – 4 days to soften the lemon skins.
4. To complete the process, press the lemons down into the jar so that they are packed very tightly. Pour the freshly squeezed lemon juice over the salted lemons until they are completely submerged.
5. Seal the jar and store it in a cool, dry place for at least one month.
6. To use the lemons, rinse off the salt and scoop out the pulp and julienne the rind.

Note: Meyer lemons are perfect for preserving, because of their small size. Be careful though, to make sure they are unwaxed!

**Tagine, Spicy Stews from Morocco*
Ghillie Başan, Ryland Peters & Small Publishers, 2007, Hardcover