

HARISSA CHICKEN

INGREDIENTS

- 4 T Harissa (recipe below)
- 3 T Red schug (recipe on page 2)
- 3-4 cloves Garlic
- 1/3 /C Olive oil
- 2 T Honey
- 3-5 lbs Chicken thighs & chicken leg quarters (with back portion)



DIRECTIONS

- 1 Preheat oven to 350 F
- 2 Lay out chicken evenly in a large baking dish
- 3 Baste the chicken thoroughly with the harissa mix
- 4 Pour the remaining mixture into the dish
- 5 Cook uncovered at 350 degrees for 1 ½ hours.

MAKE-IT-YOURSELF HARISSA

INGREDIENTS

- 2 oz Chilies (dry) (seeded)
- 1 Pepper (red) (bell)
- 2 cloves Garlic
- 1/4 t Coriander (dried)
- 1/2 t Cumin (ground)
- 5 T Olive oil
- 1 Lemon (only using juice of 1/2)
- Salt (to taste)



DIRECTIONS

- 1 Pre-heat the oven to 425 F
- 2 Put the dry chilies in a bowl of hot water & allow to soak for at least 30 minutes
- 3 Put red pepper on top rack of the oven & allow to roast until slightly charred, turning occasionally.
- 4 Remove the pepper from the oven & transfer to a bowl and wrap in paper towels
- 5 Allow to cool, then wipe away the charred skin & then cut in 1/2 & remove the stem & seeds
- 6 Remove dry chilies from the water & transfer to a processor along with remaining ingredients
- 7 Process until a thick paste forms
- 8 Season with salt and add more oil or lemon juice as needed for consistency and taste
- 9 Store in an airtight container in the refrigerator for up to two months

NOTE

- 1 Makes 1 C
- 2 Recipe for Red Schug on Page 2

MAKE IT YOURSELF RED SCHUG

INGREDIENTS

1.8 oz	Chillis (50g) (dry) (ground)
8 cloves	Garlic
5.3 oz	Coriander leaves (150g)
2 t	Cumin (ground)
2 t	Coriander seeds
1 t	Black pepper
2 t	Cardamom seeds (ground)
1/4 t	Cloves (ground)
2/3 t	Salt



DIRECTIONS

- 1 Ground in a food processor, until a paste texture is reached
- 2 Add a little water/oil if needed.
- 3 Store in refrigerator.

NOTE

Makes 1 C

