
Chiapas Style Chicken with Fruits

Ingredients

- 1 small onion, sliced
- 4 garlic cloves, sliced
- 1 tsp salt
- 1/2 tsp ground cinnamon
- 4 Tbsp. fruit vinegar, divided
- 4-5 lbs chicken pieces
- 2 ancho chiles
- 1 lb potatoes
- 1 lb carrots
- 2 chayotes
- 3 Tbsp corn or vegetable oil
- 3 Tbsp butter
- 4 tomatoes, peeled and chopped
- 16 pitted prunes, sliced
- 4 slices pineapple, diced
- 1/4 cup raisins
- 4 bay leaves
- 1/2 tsp dried thyme
- 2 cups chicken broth

Directions

Using an electric blender or food processor, puree onions, garlic, cinnamon, salt and 2 Tbsp fruit vinegar. Coat chicken pieces with the onion puree and leave to marinate for at least 30 minutes.

Meanwhile remove seeds and ribs from the chiles and soak on warm water to soften. When ready, puree with a little bit of water and set aside. Also meanwhile, peel the potatoes, carrots and chayote and dice into 1/2" cubes. Parboil and set aside.

Heat oil and butter over medium-high heat in a large saute pan. When hot, add the chicken skin down and brown, turn and repeat. Carefully remove the chicken from the pan and set aside. Turn heat down to medium and add the chopped tomatoes. Cook, stirring, until they expell their juices and start to caramelize. Add the parboiled vegetables, the pureed chile, the prunes, pineapple, raisins, bay leaves and thyme. Stir well. Carefully add the chicken back into the pot. Add the chicken broth and the remaining 2 Tbs of vinegar. Season with salt to taste. Bring to a boil, then turn down heat to low, cover and simmer until the chicken is done, about 30 minutes for breasts and 40 minutes for legs. Remove lid during the last 5-10 minutes of cooking, if you'd like a thicker broth.
