

# Abkhaz Chicken with Nuts

## Ingredients

- 4-5 lbs chicken parts
- 4 Tbsp butter
- 3 onions, chopped
- 2 Tbsp [ajika](#)
- 1 bunch cilantro leaves
- 4 garlic cloves, peeled and quartered or chopped
- salt to taste
- 12 oz chopped walnuts or pecans
- 2 tsp [khmeli suneli](#) spice mix
- splash of vinegar
- splash of pomegranate sauce or molasses

## Directions

Place chicken parts in a large pot. Cover with water. Bring to a boil over medium-high heat, then reduce heat to low and simmer until the chicken is cooked through, 40 to 60 minutes depending on the parts. Remove chicken parts. Optionally, debone chicken and discard the skin. Reserve 3 cups of broth.

Melt the butter over medium heat in a cast iron or another heavy pot. Add the chopped onion and cook until soft, about 5 minutes. Stir in the ajika and the chicken. Cook for 5 to 10 minutes.

Meanwhile, place cilantro leaves, garlic cloves and salt in a large mortar or heavy bowl and muddle the ingredients together using a pestle. Mix in the chopped walnuts and the reserved chicken broth.

Add nut sauce and the khmeli sunel to the cooking pot, mix well. Cover, reduce heat to low and simmer for 10-15 mi. Add a splash of vinegar and pomegranate juice or molasses, mix, taste, adjust seasoning and serve.