

Kurdish Fried Chicken in Broth

Ingredients

- 4-5 lbs bone-in chicken parts
- 4 tsp coarse salt
- 1/2 cup lemon juice
- olive or sunflower oil
- 4 onions, grated
- water as needed
- 2 1/2 tsp ground cumin
- 1 tsp ground turmeric
- 1 bunch cilantro, chopped

Directions

Cut the chicken pieces into 2" portions. Place in a bowl and rub salt onto the chicken. Add lemon juice, mix well and refrigerate for 1-2 hours. Remove chicken from the marinade, reserving both.

Heat 1/4" of oil in a frying pan over medium heat. Working in batches if necessary, add chicken pieces and fry for 15-20 minutes, or until lightly browned, turning occasionally.

Transfer chicken to a large cooking pot. Add shredded onions, reserved marinade and enough water to barely cover the chicken. Bring to a boil over medium-high heat. Stir in the cumin and turmeric. Turn heat down to low and simmer, uncovered, for 40-45 minutes, or until the chicken is cooked through. Taste the broth and adjust seasoning. Sprinkle with chopped cilantro and serve.