

Chicken with Saffron Rice

Yield: 4 servings

Ingredients:

Large Chicken Legs Without Carcass Bones (About 3 1/4 Pounds), remove skin
1 Tablespoon Virgin Olive Oil
3 Medium Onions (About 1 Pound), Peeled And Sliced Thin (4 Cups)
4 to 6 Cloves Garlic, Peeled And Coarsely Chopped (2 Tablespoons)
1 1/2 Cups Arborio Or Short-Grain Rice (10 Ounces)
3 Bay Leaves
1 Cup Peeled And Diced Tomato
1 1/2 Cups Mixture Of Unpitted Green Olives, Capers, And Red Pepper (Sometimes Called *alcaparrado*)
1 1/2, Tablespoons Chopped Jalapeno Hot Pepper (More Or Less Depending On Your Tolerance For "Hotness")
1 1/2. Teaspoons Salt
1 1/2 Teaspoon Saffron Pistils
2 1/2 Cups Water
Tabasco Hot Pepper Sauce To Taste (Optional)



- 1) Cut off the end of each drumstick, remove the skin from the chicken, and cut off and discard any visible fat from the flesh. Cut the legs in half at the joint so you have thighs and drumsticks.
- 2) Heat the oil until hot in a large skillet. Add the chicken pieces in one layer, and saute them over medium to high heat, turning them occasionally, for 10 minutes, until they are browned on all sides. Transfer the chicken to a plate, and set it aside.
- 3) Add the onion and garlic to the drippings in the skillet, and cook them for minutes. Add the rice, and mix well. Stir in the bay leaves, tomato, *alcaparrado*, jalapeno, salt, and saffron. Add the water, and mix well.
- 4) Return the browned chicken pieces to the skillet, pushing them down into the liquid and rice until they are imbedded in the mixture. Bring to a boil, reduce the heat to low, cover, and cook gently for 30 minutes without stirring.
- 5) To serve, place 2 pieces of chicken and some of the rice mixture on each of four dinner plates. If desired, add Tabasco to taste, and serve immediately.