

Chicken with Clementines and Arak

Source: "Jerusalem" cookbook, p. 179

Ingredients

- 6½ tbsps Pernod
- 4 tbsps olive oil
- 3 tbsps freshly squeezed orange juice
- 3 tbsps freshly squeezed lemon juice
- 2 tbsps grain mustard
- 3 tbsps light brown sugar
- 2 medium fennel bulbs
- 6-8 bone-in chicken thighs
- 4 unpeeled clementines, (he used satsumas) cut horizontally into ¼" slices
- 1 tbsp thyme leaves
- 2 1.2 tps fennel seeds, lightly crushed with back of knife
- salt and pepper
- Italian Parsley, to garnish

Method

Put the first six ingredients in a large mixing bowl and add 2½ tsp salt and 1½ tsp black pepper. Whisk well and set aside.

Trim fennel and cut each bulb in half lengthwise. Cut each half into 4 wedges. Add the fennel to the liquids, along with the chicken pieces, clementines slices, thyme, and fennel seeds. Stir well with your hands, then leave to marinate in the fridge for a few hours or overnight (skipping the marinating stage is also fine, if you are pressed for time.)

Preheat the oven to 475 degrees. Transfer the chicken and its marinade to a baking sheet large enough to accommodate everything comfortably in a single layer (roughly 12 x 14½ inch). The chicken skin should be facing up. Once the oven is hot enough, put the pan in the oven and roast for 35 to 45 minutes, until the chicken is colored and cooked through. Remove from the oven.

Lift the chicken, fennel, and clementines from the pan and arrange on a serving plate; cover and keep warm. Pour the cooking liquid into a small saucepan, place over medium-high heat, bring to a boil, and then simmer until the sauce is reduced by one-third, so you are left with about ⅓ cup. Pour the hot sauce over the chicken, garnish with some parsley, and serve.

Notes

This is great with Basmati rice and orzo, p. 103 in Jerusalem.