

Chicken with Lebanese Rice

Servings: 6

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Ingredients

- Olive Oil
- 2 lbs. Chickens
- 1½ teaspoons Ground Allspice, Divided
- Kosher Salt And Ground
- Pepper
- 1½ cups Medium Grain Rice, I.e.
- Arborio
- 4 tablespoons Butter
- ½ cup Pine Nuts
- ½ cup Slivered Almonds
- ½ lb. Lean Ground Lamb Or Beef
- ½ teaspoon Cinnamon
- 3 cups Chicken Stock, Divided
- ½ Pomegranate Molasses

Method

1. Preheat the oven to 350. Lightly oil a large roasting pan and set the chickens in it. Rub the outside of each chicken with ½ tsp of the allspice and season the cavities with salt and pepper.
2. Roast the chickens for 30 minutes. Add 1 cup of water to the roasting pan and roast for 40 minutes longer, or until an instant-read thermometer inserted in the thickest part of a thigh without touching the bone registers 165. Transfer the chickens to a large platter and cover loosely with foil.
3. Meanwhile, in a fine-mesh sieve, rinse the rice under cold water until the water runs clear. Drain well.
4. Melt the butter in a medium saucepan. Add the pine nuts and almonds and cook over moderate heat, stirring until golden, about 3 minutes. Using a slotted spoon, transfer the nuts to a plate.
5. Add the ground meat to the saucepan and cook, stirring and breaking it up with a wooden spoon, until no pink remains, about 3 minutes.
6. Stir in the rice, cinnamon, 1½ tsp of salt, ¼ tsp pepper, three- fourths of the toasted nuts and the remaining ½ tsp of allspice.
7. Add 2½ cups of the chicken stock and bring to a boil. Cover the rice and cook over low heat for 10 minutes. Stir, then cover and continue cooking until the stock has been absorbed and the rice is tender, about 5 minutes longer.
8. Remove the rice from the heat and let stand, covered, for 10 minutes. Fluff with a fork, transfer to a large bowl and sprinkle the remaining toasted nuts on top.

9. Meanwhile, pour the roasting pan juices into a small saucepan and skim off the fat. Set the roasting pan over 2 burners and heat until sizzling. Add the remaining $\frac{1}{2}$ cup of stock and cook over moderately high heat, scraping up any browned bits stuck to the bottom and side of the pan with a wooden spoon. Strain into the saucepan and whisk in the pomegranate molasses. Season with salt and pepper and transfer to a warmed gravy boat.
10. Carve the chickens and serve with the rice and pomegranate jus.