

## Dorawat - Ethiopian Spicy Braised Chicken

Amount	Measure	Ingredient -- Preparation Method
8	ounces	Tomato Sauce
1/4	cup	Paprika
1/4	cup	Dry Red Wine
1	tablespoon	Ginger Root -- grated
1	teaspoon	Red Pepper
1/8	teaspoon	Cardamom -- ground
1/8	teaspoon	Nutmeg -- ground
1/8	teaspoon	Clove -- ground
1/8	teaspoon	Cinnamon -- ground
1/8	teaspoon	Allspice -- ground
2	each	Medium Onions -- chopped
2	each	Garlic Cloves -- minced
2	tablespoons	Cooking Oil
1/2	teaspoon	Ground Turmeric
3	pounds	Broiler Chicken -- cut up
1/4	cup	Dry Red Wine

1. Make the red pepper sauce first, combine tomatoe sauce,paprika,1/4 cup red Wine , grated giner root , red pepper , cardomom , nutmeg, cloves, cinnamon , and allspice. Set redpepper sauce aside

2. In a large skillet cook onion and garlic in hot oil till onion is tender but not brown . stir in red pepper sauce,tumeric, and 1 teaspoon of salt. add chicken pieces to skillet. spoon onoin mixture over chicken pieces, bring mixture to boiling; reduce heat . cover ; simmer about 30 minutes. stir in 1/4 cup dry red wine. cook uncovered , about 15 min.; turn chicken pieces often . skim off fat .  
Serve with ethiopian flat bread.