

ORANGE POMEGRANATE CHICKEN

(adapted from Fine Cooking magazine)

1 large orange, zest and juice
1 cup pomegranate juice
1-1/2 tsp dried thyme leaves
1/8 tsp. ground cinnamon
Freshly ground black pepper
6 tsp. olive oil
Kosher salt
3/4 cup chicken broth
2 sweet potatoes, peeled and cut into 1-inch pieces
2 medium parsnips, peeled and sliced 1/4 inch thick
2 leeks, white part only, cut in 1/4 inch slices
4-lb. chicken, cut into 8 serving pieces
1 cup coarsely chopped walnuts

Heat the oven to 400°F.

In a medium saucepan, Combine the orange juice and pomegranate juice in a saucepan, bring to a boil and reduce it to 1/4 cup (about 20 minutes). Add half of the thyme (eye balling is fine), all the cinnamon, and black pepper (about 1/4 tsp or according to your taste). Divide the mixture between two small bowls. To one bowl add 2 tsp. of the oil and 1/2 tsp. salt. To the other add the chicken broth, all but 1 tsp. of the orange zest, and 1/4 tsp. salt.

Scatter the sweet potatoes, parsnips, and leeks over the bottom of a dish that measures about 10 x 15 x 2 inches. Toss with the remaining 4 tsp. of oil and the rest of the thyme. Arrange the chicken pieces, skin side up, on top of the vegetables and brush with all of the juice-oil mixture. Roast for 30 minutes.

Remove the pan from the oven and reduce the temperature to 375°F. Pour the reduced pomegranate-chicken broth mixture around the chicken pieces and scatter the walnuts around them. Return the pan to the oven and roast until the vegetables are tender and an instant-read thermometer registers 165°F in several pieces of chicken, 20 to 30 minutes.

Transfer the chicken to a serving dish. Remove the veggies and walnuts with a slotted spoon, season them lightly with salt, sprinkle the remaining orange zest all over the meat and veggies. Pour the liquid from the roasting pan in a pyrex type container, remove as much fat as possible. Season the sauce to taste with salt and pepper and pour into a pitcher to serve with the food.