



# Spicy Ethiopian Chicken Stew - Doro Wat

This is a delicious and fiery meal to prepare on those cold evenings in the wintertime, or anytime a significant degree of internal heat is needed. We like it best served with steamed rice and a sweet root vegetable such as carrots cooked and coated with butter and nutmeg.

## Ingredients:

6 chicken thighs  
Juice of 1 lemon  
Salt  
3 TBL olive oil  
3 TBL butter  
4 large onions, sliced thinly  
1-2 TBL Ethiopian Berbere  
(depending on desired heat level)  
1 TBL ginger, minced  
1 TBL garlic, minced  
1 TBL honey  
1 cup white wine  
1 cups chicken stock or water  
Salt to taste  
4 hard boiled eggs, peeled and quartered

**Spices Used:** Ethiopian Berbere

**4 Servings**

## Instructions:

- 1 - In a bowl, mix chicken pieces with the lemon juice and some salt. Let sit for 30 minutes outside the fridge.
- 2 - While the chicken is marinating, begin sautéing the onions in oil and butter in a large Dutch oven over medium heat until caramelized, about 30 minutes.
- 3 - Stir in the Ethiopian Berbere and salt, cook 2 minutes.
- 4 - Add the ginger and garlic, cook 1 minute.
- 5 - Add Chicken and cook on each side for a few minutes. Remove chicken from pot and keep warm.
- 6 - Add wine and honey to deglaze pot. Bring to boil.
- 7 - Add stock and return chicken to pot.
- 8 - Bring to a boil. Adjust salt, cover and simmer until chicken is tender (1 hour or more).
- 9 - Serve with quartered boiled eggs alongside injera or rice.