

Braised Chicken with Figs, Walnuts, and Cinnamon

Nadia Zane, MG

3 Tbs. ground cinnamon	2 cups wine
3 Tbs. cocoa powder	1/4 cup dry sherry
2 tsp. salt	1 pint fresh figs
2 tsp. black pepper	6 sticks cinnamon
4 chicken breasts	1 cup whole walnuts
6 chicken thighs	2 tsp. vanilla
vegetable oil as needed	Preheat oven to 300° F.

1. Mix together ground cinnamon, cocoa, salt, and pepper. Rub chicken with mixture.
2. Heat a braising pan on high heat. Add vegetable oil and sear chicken on both sides. Set aside as they finish searing; avoid crowding the pan.
3. Place chicken and remaining ingredients in the braising pan. Bring to a simmer, cover, and place in the oven. Cook slowly until tender.
4. Remove chicken from the pan and reserve. Simmer the sauce until reduced and thickened. Season to taste with salt and pepper, return chicken to pan, and serve. Serves 8