

# Sweet & Saucy Apricot Chicken

**Prep time: 15 minutes**

**Cook time: 45 minutes**

**Total time: 1 hour**

**Makes 4 servings**

## INGREDIENTS

- 2 pounds (900 g or about 6 to 8) chicken drumsticks
  - skin-on, bone-in chicken thighs will also work
- Kosher salt
- 4 tablespoons extra-virgin olive oil, plus more as needed
- 3 small shallots, halved, thinly sliced
- 10 ounces (300 g or 1 ½ cups) dried apricots — keep half of them whole and half of them roughly chopped
- ½ teaspoon cumin seeds, roughly crushed
- ½ teaspoon coriander seeds, roughly crushed
- ½ teaspoon ground cinnamon or 1 small cinnamon stick
- ½ teaspoon coarsely ground black pepper
- 1/4 teaspoon cayenne
- 1/3 cup (about 2 dollops) apricot preserves or jam
- 1 tablespoon vinegar
- 1 1/3 cup (300 g) white wine, such as Pinot Grigio
  - can be substituted with water, chicken stock or pale ale
- ½ cup (113 g) water

**Cook the chicken:** Pat dry the chicken using paper towels. Season with kosher salt on all sides and set aside.

*\*You can do this a day ahead, for better flavor: place a cooling rack over a baking sheet and evenly arrange the salted chicken on the rack. Store in the fridge, uncovered, overnight.*

In a large (12-inch) well-seasoned cast iron skillet over medium heat, add a tablespoon of olive oil. Heat for a few minutes, then evenly arrange the chicken in the pan. Sear for 2 to 3 minutes per side, flipping the chicken using a pair of tongs. Cook until the skin develops a golden brown color and a crusty exterior all around. Place the cooked chicken on a plate or quarter baking sheet and set aside.

Heat the oven to 425°F (220°C).

**Make the apricot sauce:** In the same skillet over medium heat, add the remaining 3 tablespoons of olive oil. Add the shallots, season with salt and cook for 3 minutes, or until the shallots are lighter in color and slightly softened. Add the whole and chopped apricots and cook for 4 to 5 minutes. Reduce the heat as needed.

Add the cumin, coriander, cinnamon (ground or stick), black pepper, cayenne, more oil (if needed) and cook for 1 to 2 minutes, or until fragrant. Keep an eye on the skillet, the spices can burn in a matter of seconds.

Add the jam and stir to coat the shallots and apricots. Cook for 1 to 2 minutes, until slightly thickened.

Carefully add the vinegar, wine (or wine substitute) and bring everything to a boil. Reduce the heat to medium-low and simmer for 7 to 8 minutes, until you're left with a watery, saucy mixture in the pan. Add the water and continue simmering for 3 to 4 minutes.

Place the seared chicken in the skillet and continue simmering on the stove for 3 minutes. Flip the chicken in the sauce, making sure it's coated and place the skillet in the oven. Bake for 8 to 10 minutes, or until the sauce looks thicker, glossy and jammy. Season with flaky salt before serving.