



Tschachochbili

Jews have been living in the Caucasian region of Georgia for more than 2,500 years. Even under Soviet rule, they successfully managed to preserve the life of their religious community. After the collapse of the Soviet Union, tens of thousands of Georgian Jews emigrated to Israel and the United States. They are all proud of their cuisine, which reflects Georgia's abundance of fresh fruit, vegetables, herbs, and spices. Popular dishes include grilled meat, stuffed bread, walnut dumplings, and this rich braised chicken stew.

For 4 servings:

- 1 medium-sized chicken, cut up into 8 pieces
- 1 lb (500 g) potatoes, peeled, quartered, and boiled
- 1 ¾ cups (400 ml) tomato puree
- 2 bay leaves
- 2 large onions, minced
- 7 fluid ounces (200 ml) red wine
- 1 teaspoon kurkuma or a few strands of safran, dissolved in hot water
- 1 teaspoon ground coriander seeds
- 1 teaspoon hot paprika
- 1 teaspoon fenugreek seeds
- 2 tablespoons fresh herbs, chopped (e.g. a combination of fresh coriander leaves [cilantro], parsley, basil, and mint)
- 2 tablespoons oil
- salt

Instructions:

Add the chicken pieces and oil to a large frying pan. Cover and fry over low heat for 5 minutes, then take off the lid and fry for another 10 minutes. Turn the chicken pieces once or twice until they are browned all over.

Add the onions and fry for another 10 minutes until the onions are soft. Then add the potatoes, tomatoes, bay leaves, wine, and spices. Mix well and cover the chicken with the sauce. Bring to a boil, cover, and reduce the heat. Simmer for 20–30 minutes until the chicken is done and the sauce rather thick. Stir occasionally to avoid burning.

Take off the heat, sprinkle on the herbs, and let rest for 5 minutes before serving.

