
San Marcos Garden Chicken

Ingredients

For the sauce

- 1 ½ lbs tomatoes (or substitute with 1 28 oz can whole or diced tomatoes)
- 2 cups chicken broth
- 1 garlic clove, minced
- 1/2 tsp ground cinnamon
- 1/4 tsp oregano
- 1/8 tsp ground cloves
- 1/4 cup vinegar (or less)
- salt & pepper to taste
- 1 yellow onion, chopped

For the chicken

- 4 lb chicken pieces
- 1 yellow onion, quartered
- 2 garlic cloves

For the rest of the dish

- 1 lb potatoes, peeled & sliced
- oil for frying
- 3 chorizos
- jarred chilis in vinegar
- lettuce leaves (for garnishing)

Directions

Put the tomatoes and the chicken broth in a sauce pan and simmer for 10 minutes. Cool and transfer to a blender. Add the garlic, cinnamon, oregano and clove and blend well. Add the vinegar, a little at the time and tasting to make sure it has the right acidity. Season to taste. Stir in the onion. Transfer to a large bowl and set aside.

Bring a large pot of salted water to a simmer, add the chicken pieces, onion and garlic and simmer until the chicken is cooked through, 30-40 minutes.

Meanwhile, boil the potatoes in salted water until they are cooked

through. Remove from the water and set aside.

Transfer the chicken pieces to the bowl with the sauce and stir to make sure they are covered in the sauce.

Heat 1 or 2 tablespoons of oil in a frying pan over medium heat. Add chorizo and cook. Remove chorizo and keep warm.

Add a thick layer of oil to the pan and heat over high heat. Remove chicken pieces from the marinade, wipe sauce away and fry until golden. Remove and keep warm. You may need to do this in batches.

Adding more oil if necessary, fry the potato slices until golden. Remove & drain.

Serve the chicken, chorizo, potato slices and chilis on a plate garnished with lettuce leaves. Accompany with the sauce.
