

# Chicken with Saffron and Cinnamon

## Ingredients

- 1/4 cup red wine vinegar
- 1/4 cup olive oil
- 4 garlic cloves, minced
- 4 tsp flour
- 2 tsp ground cinnamon
- 2 tsp sea salt
- large pinch of saffron
- 4 - 5 lbs chicken pieces
- 1 cup white wine
- 1 tsp chicken base

## Directions

Combine vinegar, olive oil, garlic, flour, cinnamon, salt and saffron in a bowl. Stir until smooth.

Coat both sides of each piece of chicken with the marinade and place it in a bowl or large plastic food bag. Marinate for 45 minutes at room temperature or up to 1 day in the fridge.

Preheat oven to 400°F.

Transfer chicken to a baking pan, skin side up, and cook for 30 minutes.

Add wine and chicken base, mixing to dilute the base. Continue cooking for 20-30 minutes or until the chicken is done.

<http://www.marga.org/food/int/iceland/chicken.html>