

Chicken in Garlic Sauce (Pollo al Ajillo)

INGREDIENTS

1 dl (1/2 cup, 4 ounces) olive oil

Approx. 1 1/2 kg (2 1/2-3 pound) chicken, cut in small serving pieces

Salt

1 head garlic, minus 2 cloves, minced

1 dl (1/2 cup, 4 ounces) water

Juice of 1 lemon

Few strands saffron or pinch powdered saffron, diluted and crushed in very small amount of water

PREPARATION

Heat oil in large skillet. Add chicken pieces and cook over moderate heat until golden brown. Place chicken pieces in large, shallow casserole. Salt. Pour off all but 4 tablespoons of oil in skillet. Sauté garlic, Stir in water and bring to boil. Pour over chicken. Add lemon juice and saffron. Cook, covered, over low heat about 15 minutes or until meat is tender. Serve, spooning sauce over chicken. We suggest a light, dry red wine, for example Torres Coronas from Catalonia or Señorío de Sarria from Navarra.

Recipe provided by SpainGuides.com.

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