



Alganesh Michael's Juneteenth Doro Aicha

Ingredients:

- 1 lb. boneless skinless chicken thighs, cut in 1" cubes
- 1 medium onion, diced
- 2 large ripe tomatoes, diced
- 2 cloves garlic, smashed
- 1 small piece fresh ginger, peeled & minced
- 2 jalapenos, chopped (use more or less, to taste)
- 1/3 c. canola oil
- 1-inch sprig of rosemary
- 1-2 tsp. berbere spice mix
- 1 tbsp. clarified butter or ghee
- Salt & pepper to taste
- Water as needed

Directions:

1. Add diced onion to large skillet, add oil and cook for a few minutes or until onion is translucent.
2. Add tomatoes and jalapenos and keep cooking.
3. Add ginger and garlic and saute to build a base of flavor before adding chicken.
4. Add the chicken and stir occasionally, adding a little water as necessary to prevent the chicken from sticking to the pan.
5. Add the sprig of rosemary, then let cook for about 10 minutes to cook the chicken through and thicken the sauce.
6. Add additional jalapeno if desired, then add the berbere spice and lower the heat. Cook for a few minutes to build flavor.
7. Add clarified butter to add richness to the sauce. Season to taste with salt and pepper.