

## **African-Style Braised Chicken in Peanut Sauce**

By Judith Finlayson

The combination of chicken with a spicy peanut sauce is usually associated with Thai food, where grilled chicken satay is served as an appetizer with peanut sauce on the side. Here's an unusual and delicious recipe that moves the delectable combination of hot peppers and peanuts into the main course. Serve with plenty of hot white rice.

\* Works best in a large (minimum 5 quart) slow cooker.

Serves 6

### **Ingredients:**

1 tbsp (15 mL)	vegetable oil
2	onions, finely chopped
4	cloves garlic, minced
1 tsp (5 mL)	dried oregano leaves
1 tsp (5 mL)	salt
1/2 tsp (2 mL)	cracked black peppercorns
1/2 cup (125 mL)	chicken stock
1/2 cup (125 mL)	tomato sauce
1	bay leaf
3 lbs (1.5 kg)	skinless bone-in chicken thighs (about 12 thighs)
1/2 cup (125 mL)	peanut butter
2 tbsp (25 mL)	sherry or freshly squeezed lemon juice
2 tsp (10 mL)	curry powder
1/2 to 1	long red or green chile pepper, minced
1	red bell pepper, finely chopped
	Hot white rice

### **Method:**

1. In a nonstick skillet, heat oil over medium heat for 30 seconds. Add onions and cook, stirring, until softened, about 3 minutes. Add garlic, oregano, salt and peppercorns and cook, stirring, for 1 minute. Stir in chicken stock, tomato sauce and bay leaf and bring to a boil.
2. Arrange chicken over bottom of slow cooker stoneware and cover with vegetable mixture. Place chicken in slow cooker stoneware and add sauce. Cover and cook on Low for 6 hours or on High for 3 hours, until juices run clear when chicken is pierced with a fork.
3. In a bowl, combine peanut butter, sherry, curry powder and chile pepper. Add a little cooking liquid and stir to blend. Add to slow cooker along with red pepper. Cover and cook on High for 20 minutes, until pepper is tender and flavors have melded. Discard bay leaf. Serve over hot white rice.

**Make ahead:**

This dish can be partially prepared before it is cooked. Complete Step 1. Cover and refrigerate for up to 2 days. When you're ready to cook, continue with the recipe.

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