

## JESSYE NORMAN'S CORSICAN CHICKEN

- 6 ounces dried apricots, about 1 cup
- ½ cup sultanas
- 1 cup dry white wine
- ½ cup olive oil
- 2 3-pound whole free-range chickens, cut into serving pieces, fat and skin removed
- 1 cup diced shallots
- 1 small green bell pepper, julienned
- 2 cloves garlic, crushed
- 1 tablespoon grated lemon peel
- ½ teaspoon ground coriander
- 3 cups chicken broth, plus ½ cup, if necessary
- 1 tablespoon drained, crushed green peppercorns
- Salt to taste
- 1½ to 2 tablespoons cornstarch (optional)
- 2 tablespoons chopped fresh cilantro
- 4 ounces slivered almonds, about ½ cup
- ½ cup shredded unsweetened coconut.

1. Marinate the apricots and sultanas in the white wine overnight.
  2. Preheat the oven to 375 degrees.
  3. Heat the olive oil in a large, heavy skillet and sauté the chicken pieces over medium heat until brown on all sides. Drain on a paper towel. Add the shallots, green pepper and garlic to the pan and sauté for 10 minutes.
  4. Place the chicken legs and thighs, along with the sautéed vegetables, in a large ovenproof dish. Add the apricots and sultanas with the wine, the lemon peel and coriander. Add the chicken broth. Season with the peppercorns and salt. Bake, uncovered, for 25 minutes.
  5. Add the breasts and wings and, if necessary, some additional chicken broth. Bake until the breasts are tender, about 20 minutes. (This dish can be prepared one day in advance up to this point.)
  6. Just before serving, if a thicker sauce is desired, combine one-half cup of the cooking liquid with the cornstarch and stir into the dish. Sprinkle with cilantro, almonds and coconut and heat through until the coconut is golden brown, 10 to 20 minutes.
- Yield:** Six to eight servings.