

WEST AFRICAN PEANUT CHICKEN

Serves 4 to 6

8 chicken drumsticks
salt and milled black pepper
vegetable oil
2 onions, sliced
1 red or green chilli, sliced and seeded
2ml turmeric
leaves from a small bunch thyme
400g tin whole peeled tomatoes, chopped in their juice
250ml cream
250ml chicken Stock
100g roasted and salted peanuts, roughly chopped

Skin the chicken and season with salt and pepper. Heat a little oil in a large saucepan and lightly brown the chicken all over. Remove from the pan & set aside.

Add the onions to the pan (with a little extra oil if necessary) and braise over medium heat until golden. Add the chilli, turmeric, thyme, tomatoes, cream and half the peanuts. Return the chicken to the pan, cover and simmer over very gentle heat for about 30 minutes until cooked.

Lift the chicken onto a warm serving dish. If necessary, boil the sauce uncovered to thicken it a little, then pour over the chicken. Garnish with the remaining peanuts and serve with rice.

Source: "Tortoises & Tumbleweeds*" by Lannice Snyman - renowned food writer, culinary legend and close family friend who passed away on 09. May 2010. Her legacy is carried forth by her daughter, Tamsin, and continues to live on in her inspiring recipe books, which are a true tribute to South African cooking culture.

www.tamsinsnyman.com

**Winner of a Gourmand World Cookbook Award for Culinary Travel.*