

1994 Sicilian Chicken with Lemon, Mint & Almonds

Serves 4

This recipe from Roving Feast columnist Marlena Spieler was a favorite of ours in 1997 when the Food section ran "A Perfect 10," listing 10 of our favorite recipes from the last 10 years. We retested the recipe recently, and guess what — almost a decade later, it's still one of our favorites. Spieler has been writing for The Chronicle since 1988. She is author of "The Islands in the Sun Cookbook," "Beggar's Banquets," "The Vegetarian Bistro," "Macaroni and Cheese," "The Jewish Heritage Cookbook" and "Grilled Cheese: 50 Recipes to Make You Melt," among others.

- 1 chicken, cut into serving pieces
- 10 garlic cloves, coarsely chopped
- 1 cup fresh mint leaves
- Juice of 3 lemons
- 3 tablespoons olive oil
- Salt and freshly ground black pepper
- ½ cup dry white wine
- ¾ cup chicken broth
- ¼ cup slivered almonds, lightly toasted

Combine the chicken, garlic, ¾ cup of the mint, the lemon juice, 1 tablespoon of the olive oil, and salt and pepper to taste in a plastic container. Cover tightly. Refrigerate overnight, or up to 2 days. Remove chicken from marinade and wipe dry. Reserve the marinade.

Heat the remaining 2 tablespoons olive oil in a skillet. Add the chicken legs, thighs and wings; saute 20 to 25 minutes, turning several times. Add the breast pieces and saute for 10 to 15 minutes, turning occasionally. Remove the chicken and keep warm.

Discard the fat in the pan, then add the wine and cook over high heat until reduced by half, stirring to incorporate the browned bits on the bottom of the pan. Add the chicken broth and reserved marinade and cook over high heat until reduced to ½ cup. Taste for seasoning, then pour the sauce over chicken. Garnish with almonds and the remaining mint.

Per serving (using skinless chicken): 380 calories. 35 g

