



handmade for
by

**SPICED
PRESERVED LEMONS**

- 1/2 cup olive oil
- 1/2 cup chopped fresh parsley
- 1 tsp turmeric
- 2 cloves garlic
- 2 tsp ground ginger
- 1 tsp cinnamon
- 1 tsp ground cumin
- 1/2 tsp cayenne
- 1 tsp sweet paprika
- 1 lemon, juiced
- 8 pieces chicken, skin on, bone in
- 2 tbsps vegetable oil
- 1/4 cup chopped capers
- 1/3 cup sliced preserved lemon, pulp removed

1. Preheat oven to 350°F. **2.** In a food processor or blender puree first 10 ingredients. **3.** Season chicken with salt and pepper and place in a re-sealable bag. Pour in marinade, seal and distribute over chicken. **4.** Refrigerate for a minimum of 1 hour. **5.** Over medium-high heat, heat oil in a large oven-proof skillet. Add chicken, and sear until golden. Mix in marinade, capers and preserved lemons. Cover and bake until chicken is cooked through, approximately 45 minutes. **Serves 6.**