

# SCOTTISH COCK-A-LEEKIE STEW



## Ingredients

Servings: 6

- 1/2 tablespoon oil
- 3 pounds chicken quarter, skinless
- 4 leeks, cut into rounds
- 1/2 cup celery
- 4 garlic cloves, chopped
- 6 cups chicken broth
- 1 cup white wine
- 2 teaspoons dried basil
- 1 teaspoon dried thyme
- 2 bay leaves
- 4 carrots, diced
- 12 pitted prunes, halved

- Heat the oil in a heavy pan or Dutch oven. Brown the chicken in the hot oil, and then remove it from the oil. Keep warm.
- Add the leeks, celery and garlic to the pan. Scrape the pan as you stir the vegetables. Cook the vegetables for 2 to 3 minutes.
- Add the broth and wine and stir well. Add the basil, thyme and bay leaves.
- Turn the heat to high and bring to a boil.
- Once the water is boiling, add the carrots. Return the chicken to the liquid. Turn the heat down to medium-low, cover and simmer, undisturbed, for an hour.
- Carefully lift the chicken pieces out of the liquid and give the remaining contents another stir. Add the prunes and barley. Simmer the barley and prunes in the liquid for 1/2 hour.
- Remove the chicken from the bones, add it back to the stew and simmer for another 20 minutes.

## Side dishes

- Crusty Bread
- Green Salad

