

## EPICUREAN ESSENTIALS

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### Spice Rubbed Chicken with Rhubarb Chutney

For the chicken:

- 1 whole chicken
- 2 t. ground cumin
- 1 1/2 t. coarse salt
- 1 t. smoked paprika
- 1 t. chili powder
- 1 t. freshly ground pepper

Preheat oven to 350 degrees F.

Thoroughly combine spices in a small bowl.

Remove excess fat from chicken and gently separate skin from meat without removing skin from chicken.

Rub spice mixture all over chicken, under skin and inside.

Place in roasting pan and roast until it reaches an internal temperature of 165 degrees F at the thickest part of the thigh and the juices run clear, about 90 minutes depending on size of chicken.

Allow to rest 15 minutes before carving. Serve with rhubarb chutney.

Note: The skin may be removed after cooking. I feel it is important to leave the skin on for cooking to keep the meat moist.

For the chutney:

- 2 t. olive oil
- 1 large Spanish onion, thinly sliced
- 5 large stalks rhubarb, large dice

- 3/4 c water
- 1/3 c honey
- 2 T. fresh ginger, minced
- 1 whole stick cinnamon
- 1 t. molasses
- 1/2 t. ground coriander
- 1/4 t. crushed red pepper flakes

Heat olive oil in a large skillet. Add sliced onions and cook over medium-low heat until well browned.

Add rhubarb, water, honey, ginger, cinnamon, molasses, coriander and red pepper flakes. Stir well. Bring to a boil then reduce to a simmer.

Allow to cook until rhubarb has softened and liquid has mostly evaporated.

Great with roasted or grilled pork or chicken. Also makes a wonderful condiment on sandwiches.