

Angel's Fig Leaf Crock Pot Chicken

The fig leaves impart a wonderful coconut flavor with a hint of sweetness that is just delightful. This a super simple recipe for the crock pot, makes an easy mid-week meal.



Ingredients:

Dark meat chicken parts such as thighs or whole leg quarters, with skin	¹
Salt	10-15 Fresh garlic cloves, smashed ²
Pepper	Fresh fig leaves, deveined ³
1/2 c. chicken stock or broth	Butter

Directions:

Lay the chicken parts out and liberally sprinkle salt and pepper on both sides. Rub in well and place each piece into the bottom of your crock pot evenly.

Next place one fig leaf on top of each piece of chicken. If you must place some chicken pieces on top of another piece, make sure that each piece has a fig leaf on top of it.

Add the garlic to the pot spreading it around evenly.

Put a pat of butter on top of each piece of chicken.

Pour the chicken stock into the crock pot along the side trying not to pour it over the chicken at all so as not to wash the seasoning off your chicken. Place the lid on the crockpot and set it on Low. Cook for 6-8 hours.

Whenever you are ready to eat, carefully place a piece of chicken on the plate. It should be fall off the bone tender, so take care it doesn't all apart. You may either remove the leaf after it is on the plate or eat it with the chicken. Add some of the now soft and creamy garlic, too!

NOTES

1. *This recipe is so flexible. Cook as many parts as you need for the number of people you are serving. You can do as much or a little as you want. Serve 1 or 10!*
2. *This is intended to be a garlic-heavy recipe, but customize it to your taste level and number of portions. 10-15 is right for about 5 leg quarters. You do need fresh garlic cloves here. Powdered, canned, or dehydrated garlic will not be the same*
3. *Choose the best leaves you can. Look for soft, tender young leaves if possible. Remove the stem and center vein (if large or tough). If the leaf is really large, it's okay to trim them to fit, but it would be better if you wrapped each piece of chicken and place each in the pot fully wrapped for more flavor.*

Recipe by Angel Miller of 2 Angels Farm

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