

## **Chicken With Persimmons, Apricots and Capers**

This is an adaptation of a recipe in *The Santa Monica Farmer's Market Cookbook* ([http://www.amazon.com/Santa-Monica-Farmers-Market-Cookbook/dp/0979042909/ref=sr\\_1\\_1?ie=UTF8&s=books&qid=1258088033&sr=8-1](http://www.amazon.com/Santa-Monica-Farmers-Market-Cookbook/dp/0979042909/ref=sr_1_1?ie=UTF8&s=books&qid=1258088033&sr=8-1)), an essential item for anyone interested in adding flavor to their cooking library with delicious seasonal recipes using the freshest ingredients. The original recipe was "Chicken Legs With Kumquats, Prunes, and Green Olives." I changed it to "Chicken With Persimmons, Apricots and Capers" and served it with a side of roasted Brussell Sprouts with a balsamic glaze. A recipe also from the SM Farmer's Market Cookbook.

### **Ingredients**

2-3 boneless, skinless free-range chicken breasts  
2-3 persimmons, skinned and cubed  
1/2 cup dried turkish apricots  
1 cup boiling water  
1 onion chopped  
3/4 cup dry white wine  
1/2 cup chicken or vegetable stock  
2-3 tablespoons capers (to taste)  
2 tablespoons olive oil  
Salt

### **Directions**

- Pour enough boiling water over the apricots to cover them until they soften. About 15 minutes.
- Meanwhile, peel and cube the persimmons.
- Use a scissors to quarter the apricots.
- Pour oil in a pan and heat over medium heat. Add the chicken pieces, seasoning each side with salt and pepper.
- Sear each side for about 3-4 minutes, until the outside is opaque.
- Remove the chicken to a plate.
- In the same pan, saute the onions in the oil created by the chicken until it's translucent, about 5 minutes. Add garlic and stir for 1 minute.
- Add the wine and raise the heat to medium until liquid is reduced by half, about 3 minutes.
- Return the chicken to the pot and add the apricots, persimmons and capers and a dash of salt and pepper. I added a bit of the stock at this point, to keep everything from sticking.
- Stir, cover and reduce heat and simmer for about 20 minutes, adding stock if necessary. Add the rest of the stock and simmer for 10 minutes more or until chicken is cooked through.