

Durango Style "Tipsy" Hen – *Gallina Borracha*

Ingredients (for 3-4 portions)

1	hen; fresh or thawed from frozen
¼ lb (110 g)	thick-sliced ham; cut into cubes
¼ lb (110 g)	Mexican chorizo; casing removed
1 clove	garlic; peeled and minced
¼ tsp	ground cinnamon
1/8 tsp	ground cloves
½ tsp	ground black pepper
½ tsp	salt, or to taste
½ tbsp	sugar
1 can (156 ml)	tomato paste
1 ½ cups	water
½ cup	sweet red wine, such as Port or Jerez
1 sprig	parsley; washed
1/3 cup	raisins
¼ cup	almonds; peeled and sliced



Remove bird from packaging, wash and pat dry; remove any fine feathers by plucking with kitchen tweezers or fingers. Cut into pieces, dislocating joints for two leg quarters, and either trim wings and back to leave the breast as a third portion, or press breast down firmly to break the breastbone and separate into two halves, with a wing attached. Reserve in the fridge. In a large pan over medium heat, cook the chorizo, breaking into small pieces; once crispy, incorporate cubed ham. After a couple of minutes, once the ham is slightly browned, transfer to a bowl, along with the chorizo, using a slotted spoon to drain excess fat. Place a batch of hen pieces in the fat, in a single layer, skin down. After a couple of minutes, flip hen pieces, to brown evenly on all sides. Transfer to a bowl and repeat with the rest of the hen. Cover and reserve. Tilt the pan and remove and discard all fat and juices, except for approximately two tablespoons; add the garlic, cinnamon, cloves and black pepper, stirring and cooking for just a few seconds; add tomato paste, fry and mix with the seasonings for about one minute, then add half a cup of water, to deglaze the pan, scraping any bits from the bottom of the pan. In a cup, dissolve sugar in wine and one cup of water, then add to the pan and mix. Return reserved meat to the pan, tucking in the pieces so they all are at least partially covered with sauce. Add raisins and parsley. Bring to a boil, then reduce heat to a simmer and cook, covered, for half an hour. Uncover and check if meat is tender when pricked with a fork. If still tough or looks pink inside, cook in ten-minute intervals, as needed, until tender and no longer pink. Increase heat to medium and incorporate reserved ham and chorizo; after a few minutes, when everything is hot, adjust seasoning with salt, to taste, and finish by sprinkling almonds on top. To plate, spread a generous amount of sauce with all the add-ins on a dinner plate, then nest a portion of meat in the middle, and top with more sauce and add-ins.

NOTE: An easy substitution, with a milder and leaner taste, is to use a regular whole chicken.