

# Baked Pomegranate Chicken Recipe

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Makes 4 Servings Baked Pomegranate Chicken

**Prep Time:** 10 minutes

**Cook Time:** 50 minutes

**Total Time:** 1 hour

## Ingredients:

- 3 tbsp ground cumin
- 2 tbsp ground coriander
- 2 tsp cinnamon
- 1 tbsp black pepper
- 1/2 tsp cayenne pepper
- 1 tbsp dried Italian herb blend (Greek blend is also fine)
- 2 cloves garlic, minced
- 16 oz bottle pomegranate juice
- 12 chicken drumsticks
- 2 tbsp olive oil
- 1 tsp salt

## Preparation:

In a small bowl combine all the dry herbs and spices (except the salt), and mix to combine. Place the chicken legs in a mixing bowl and the garlic, and half the dry herbs and spices mixture. Mix thoroughly so that the chicken is evenly coated. Transfer the chicken to a large plastic freezer bag. Pour in the pomegranate juice, squeeze out the excess air, and seal the bag tightly. Marinate overnight in the fridge.

The next day drain all the pomegranate marinade into a saucepan. Transfer the chicken to a 13 x 9 baking dish. Add the olive oil, salt, and rest of the spice mixture. Toss to coat evenly. Arrange the drumsticks into a compact, single layer. Bake in a preheated 400 degrees F. oven for 40 minutes.

While the chicken is cooking, place the marinade over medium-high heat, and bring to a boil. Reduce the pomegranate marinade by about 2/3rds, or until it forms a slightly thickened glaze. After the chicken has cooked for 40 minutes, remove it from the oven, and spoon the pomegranate glaze over each drumstick evenly. Put back in the oven for 5 more minutes.

Transfer the chicken to a serving platter. Add a 1/2 cup of water to the baking dish and scrap all the remaining glaze and chicken drippings off the bottom. Pour in a small bowl, and allow to sit for a couple minutes. Then skim the fat from the top, taste and adjust with salt and fresh ground black pepper to taste, and serve along side the chicken.