

or buy them at the farmer's market. Clean and dry them. Add the chives and fennel, and toss.

**2.** Toss generously with olive oil, salt and freshly ground pepper. Divide among 6 plates, and top with pomegranate seeds and pistachios.

### TAGINE OF CHICKEN

Serves 6

When Markel makes this tagine, she dry-roasts the saffron threads and crumbles them into the mixture. We browned ours for color and taste. A perfect pairing is Vermentino di Gallura, a straw-colored, peachy wine from Sardinia.

- 4 teaspoons ground ginger
- 2 teaspoons ground turmeric
- 2 teaspoons ground cinnamon
- 2 chickens, cut into eighths
- 1/4 cup olive oil
- 2 medium onions, sliced
- 1 large garlic clove, peeled and chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 large fresh parsley sprigs
- 2 large fresh cilantro sprigs
- 1/4 teaspoon lightly crumbled saffron threads (optional)
- 2 whole preserved lemons\*
- 1 cup olives, purple or green, pitted
- Moroccan flatbread

**1.** Combine the spices in a large bowl. Coat chicken pieces with the mixture, and let sit 15 minutes.

**2.** Heat 2 tablespoons oil in a large tagine\* or a large Dutch oven. Lightly brown the chicken pieces in batches. Return chicken to the pot, and add onions and garlic on top. Season with salt and pepper.

**3.** Tie sprigs of parsley and cilantro together with kitchen twine. Add them, with the saffron (if using), to the pot. Add 1 1/2 cups water, and bring to a boil. Cover, lower heat to a simmer, and cook 45 minutes. Check often to make sure water has not evaporated.

**4.** Meanwhile, halve the preserved lemons, and remove the pulp. Slice skins and pulp into strips. Discard seeds. Add pulp to the sauce along with olives, and sprinkle skins on top. Simmer for another 15 minutes, or until chicken is cooked through. Remove bouquet garni. Serve with Moroccan flatbread.

\*Tagines are available from tagines.com and cost about \$38. Preserved lemons can be found in Middle Eastern markets or through tagines.com.

### POACHED PEARS PALMERAIE

Serves 6

The name of this simple Moroccan dessert, with spices and honey sauce, refers to the outlying area of Marrakech called La Palmeraie.

- 7 cups cold water
- 7 tablespoons fresh lemon juice
- 6 pears, not too ripe
- 1/2 cup sugar
- 14 cloves
- 2 cinnamon sticks
- 3/4 cup honey
- 1/4 teaspoon ground cinnamon
- 6 rosemary sprigs, for garnish

**1.** Pour 3 cups of water and 1 tablespoon of the lemon juice in a medium bowl. Carefully peel pears, cutting off the bottom so they sit properly. Place pears in lemon water to keep them from turning brown.

**2.** In a saucepan or Dutch oven just large enough to hold all the pears, combine the remaining 4 cups of the water with 4 tablespoons of lemon juice, the sugar, 7 of the cloves, and the cinnamon sticks. Bring to a boil over medium high heat. Gently place the pears in the poaching liquid, and reduce the heat to medium low, simmering and turning pears occasionally for 10 to 12 minutes, or until they are tender. Let the pears cool to room temperature in the syrup.

**3.** To make the honey sauce, heat the honey with the remaining 2 tablespoons lemon juice, 7 cloves and the ground cinnamon. Remove the pears from the poaching liquid and place in small bowls or plates; garnish with rosemary. Drizzle with warm honey sauce. Serve warm or chilled.

### MOROCCAN MINT TEA

Serves 6

Moroccan tea is usually very sweet, but this recipe is slightly less so.

- 1 tablespoon gunpowder green tea
- 6 cups freshly boiled water
- 1/3 cup sugar, or to taste
- 1 bunch or 15 sprigs of fresh mint (spearmint or your favorite variety)

**1.** Put the tea in a teapot, and cover with boiling water. After 1 minute, pour off 1 cup of the tea, and set it aside.

**2.** Swish the tea around in the pot. After a few minutes, pour out another cup of the tea and discard it. Pour the first cup of the tea back into the teapot. Add the sugar and the mint, and strain to serve. **M**