

# POLLO CIUDAD WITH PICKLED TOMATO SALSA

F MEDIUM

Last Modified: 07/03/2016

PREP: 5 Hrs  
COOK: 25 Min  
STOVETOP

MEXICAN

MAKES 4 To 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Chicken Thighs (Skin On & Bone In)	
1	Tbsp	Vegetable Oil	
2	Cups	Rice (Any U Like)	Cooked
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## GARNISH

2	Bunches	Green Onions (Whole - Trimmed)	Grilled
1	Recipe	Pickled Tomato Salsa (Below)	
1/4	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped

## MEXICAN CREAM SAUCE

2	Tbsp	Unsalted Butter	
3	Tbsp	Shallots	Diced
3	Large	White Mushrooms	Diced
2	Medium	Jalapeno Peppers (Seeded)	Fine Chop
1	Tbsp	Ground Cumin	
1	Cup	Chicken Stock (Swanson)	
3/4	Cup	Heavy Cream	
OR			
3/4	Cup	Half & Half	
1/2	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
1	Bunch	Fresh Coriander Stems (Cilantro)	Chopped
2	Large	Egg Yolks	
1 1/2	Tbsp	Light Brown Sugar	Packed
2	Tbsp	Red Wine Vinegar (Colavita)	

## PICKLED TOMATO SALSA

1	Pound	Ripe Tomatoes	Diced
1/2	Bunch	Green Onions (Greens & Whites)	Sliced
3	Whole	Fresh Serrano Chilies (Seeded)	Diced
OR			
1	Whole	Fresh Poblano Chile (Seeded)	Diced
1/4	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
1/2	Cup	Distilled White Vinegar (Heinz)	
2 1/2	Tbsp	Light Brown Sugar	Packed
2	Tsp	Kosher Salt	
4	Tsp	Fresh Ginger (Peeled)	Grated

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1	Tbsp	Garlic	Minced
2	Tsp	Yellow Mustard Seeds	
2	Tsp	Cracked Black Peppercorns	
2	Tsp	Ground Cumin	
1/4	Tsp	Cayenne Pepper	
1/2	Tsp	Dried Turmeric	
1/2	Cup	Extra Virgin Olive Oil (EVOO)	

## PREPARATION

<b>HINTS</b>	You may optionally remove the bone from the Chicken Thighs (EASY by using pointed scissors) for faster frying (Admittedly - LESS flavor though).
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Mixing Bowl</li> <li>2) Small Mixing Bowl</li> <li>3) Wooden Spoon</li> <li>4) Large Non-Stick Skillet &amp; Lid</li> <li>5) Large Stainless Steel Skillet</li> <li>6) Medium Saucepan &amp; Lid</li> <li>7) Stick Blender</li> <li>8) Fine Wire Strainer</li> </ol>
<b>PREP</b>	<b>DISH</b> 1) Prepare the Rice according to package directions, cover to keep warm and set it aside.
<b>PREP</b>	<b>GARNISH</b> 1) Remove the roots and damaged tips from the Green Onions and set them aside. 2) Chop the Cilantro Leaves and set them aside (reserve the stems).
<b>PREP</b>	<b>MEXICAN CRÈME SAUCE</b> 1) Dice the Shallots and set them aside. 2) Rinse, dice the Mushrooms and mix them into the Shallots. 3) Seed and finely chop the Peppers and set them aside.
<b>PREP</b>	<b>PICKLED TOMATO SALSA</b> 1) Dice the Tomatoes and set them aside. 2) Slice the Green Onions and mix them into the Tomatoes. 3) Seed and dice the Chilies and mix them into the Tomatoes. 4) Chop the Cilantro Leaves and stems and mix them into the Tomatoes 5) Grate the Ginger and set it aside. 6) Mince the Garlic Cloves and mix them into the Ginger.
<b>1</b>	<b>TOMATO SALSA:</b> In a medium saucepan over medium heat, bring the Vinegar to a boil. Add in the Sugar and Salt, and cook it until dissolved, about 1 minute. Remove it from heat and set it aside to cool.
<b>2</b>	<b>TOMATO SALSA:</b> Measure the Ginger, Garlic, Mustard Seeds, Cracked Peppercorns, Cumin, Cayenne, and Turmeric into a small mixing bowl. In a small saucepan over medium heat, add in the Olive Oil. Add in the Spices and cook, while stirring constantly with a wooden spoon, until the aromas begin to be released, about 2 to 4 minutes. Immediately pour the mixture over the reserved Tomato mixture. Stir to combine, cover it with plastic wrap, and refrigerate it until cold (this will keep for several days).

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<b>3</b>	<b>CHICKEN:</b> In a large non-stick skillet over medium high heat, add in the Vegetable Oil and heat it until shimmering. Place the Chicken in the skillet, skin side down. Sear them for 4 minutes, then reduce heat to medium and continue cooking them for another 8 minutes. Turn the Chicken over and cook them for another 4 minutes, or until just cooked all the way through. You want a very crisp skin as the end result here.
<b>4</b>	<b>SAUCE:</b> Meanwhile, melt the Butter in a medium saucepan over medium heat. Cook the Shallots and Mushrooms until soft and golden, about 10 minutes. Add in the Jalapenos and Cumin, lower the heat, and cook the mixture for 5 minutes. Add in the Chicken stock. Turn heat to high and cook until the liquid is reduced by half. Add in the Cream (or Half & Half) and the Cilantro Leaves and Stems and return it to a boil. Remove from the heat. Puree it with a stick blender, pass the mixture through a fine wire strainer by pressing it lightly through with a spoon, and return it to low heat.
<b>5</b>	<b>SAUCE:</b> Whisk the Egg Yolks, Sugar, and Vinegar together in a small mixing bowl. While continuing to whisk, SLOWLY whisk 1 cup of the pureed warm Cilantro Sauce into the Egg Yolk Mixture. You want to add the warm Cilantro Sauce S-L-O-W-L-Y so as to NOT scramble the Egg Yolks. Then combine the Egg Mixture in with the remaining Puree and continue to cook it over low heat, stirring constantly, until the Sauce is thick and smooth.
<b>6</b>	In a large skillet over medium high heat, add in 1 tablespoon of Vegetable Oil and heat it until smoking. Add in the whole Green Onions and stir-fry them until lightly charred.
<b>SERVE</b>	Arrange the grilled Chicken over a bed of your favorite Rice and ladle the Sauce over the top of it all. Garnish the top of the Chicken with the Pickled Tomato Salsa, chopped Cilantro Leaves, grilled Green Onions, and serve it while hot.