D A M A S C E N E M O L O K H I A

Ingredients
A tablespoon of ghee
15 cloves of garlic
Green coriander nut
A red pepper
Half a teaspoon of salt
1 liter chicken stock
10 cloves of garlic
200 grams of ghee
300 grams of molokhia
: mallow
1.5 teaspoon salt
Two dried lemons
5 cloves
5 cardamom pods
3 bay leaves
Cinnamon stick
A piece of lemon peel
One carrot
one onion
2.5 liters of water
1500 chicken thighs
: Chicken broth

Directions
In a bowl, melt a spoonful of buttermilk, then put the chicken in the bowl with the addition of onions, lemon peel, carrots, bay leaf, dried lemon, cardamom, cinnamon, cloves, then stir the ingredients and leave five minutes on the fire, in the meantime we have prepared boiling water. Pour boiling water over the chicken and remove the layer that appears on the surface of the water after boiling, stir a little, then cover the bowl and leave for half an hour on a medium heat. We wash the mallow well and filter it from the water, then put a spoonful of ghee in a bowl, dissolve it and add molokhia, garlic and roast it well, then put a little chicken broth (before putting the salt) on it and leave it for 50 minutes. Meanwhile, turn off the fire under the chicken (it can be cut as desired), then place it over the mallow and add the salt. (It is possible to cook rice with chicken broth) For the flavor of molokhia: In a bowl of ghee, put red pepper, garlic, and chopped coriander, then pour the ingredients after roasting over the mallow.

Bon Apetit!