Smothered Chicken

As we stated. No wings for this. You can, but they go the pot near the end of cooking. So why bother

2 Thighs

2 Breast (I bone in and I cut them in half depending on the size)

2 Drumsticks

You can always do more pieces, but this amount works for me 😊

Ingredients:

1 Pack of Onion soup mix

1 Box of chicken or vegetable stock (I make my own and even use shrimp stock in this recipe – that’s how I roll)

1 large onion – cut up to the size you like

1 bell pepper – cut up to the size you like

2 stalks of celery – cut up to the size you like

5 garlic cloves – smashed or minced

2 bay leaves

Salt to taste

Pepper to taste

Sazon seasoning (this is a Spanish seasoning blend that I use on the chicken directly)

Process:

-Wash the chicken and pat dry.

-Season with any ingredients you want (garlic powder, onion powder, sazon, salt and pepper or Toni’s are some of the combos I use)

-Dust the chicken pieces with flour or cornstarch (this helps to seal in the juices as the chicken smothers in the gravy) and set aside on a rack.

-Heat a small amount of oil in a pot or deep dish with a good lid.

-When the oil is good to go, place the chicken pieces in the oil and brown only on all sides (You are only browning the bird – precooking them

-This should only take 2 minutes each side for each piece.

-Take out and place on plate to rest.

-Drop your onions, celery and bell peppers in the pot with a table spoon of butter

-Sauté until translucent

-Add the garlic and stir more until you smell the garlic

-Add the chicken to the pot and mix all together

-Cover the chicken half way with the stock

-Add the bay leaves

-Cover and cook on low (slow and low)

-Watch it every 20 minutes to ensure no veggies or chicken pieces are sticking

-Stir occasionally

-Cook time is about 1 – 1 ½ hour.

-Serve over seasoned rice or egg noodles

Ahh Pop – You can also use Campbell Soups to add variations to the gravy:

-Brown Mushroom

-Savory Onion

-Chicken and Celery

-French Onion

-Creamy Mushroom

Etc……….

Use a slurry (cornstarch water mixture) to thicken the gravy sauce if necessary