

Zulema's Chicken and Rice recipe

October 1, 2004

INGREDIENTS

One whole chicken
6 cloves of chopped garlic
The juice from two lemons
One large chopped onion
One chopped green bell pepper
2 cups beer
18 oz, Valencia pearl rice
One 10 oz. can of tomato sauce
One 15 oz. can of whole asparagus
One jar of red chopped pimento
One 6 oz. can of sweet peas
One can whole red pimentos
One cup Olive oil
Accent salt, pepper, 2 bay leaves and Spanish saffron to taste.

INSTRUCTIONS

Cut up chicken into 10 pieces, (breast is cut into 4 pieces). Marinate for 12 hours prior to cooking with lemon, salt, garlic & pepper. Place ½ cup of olive oil into a clay pot that can be placed inside the oven. Place pot initially on kitchen cooking stove. Heat oil to cooking temperature. Add cut up chicken and brown on both sides until golden. Add chopped onions and green bell pepper. Add juice from the marinating sauce. When onions appear translucent add one can tomato sauce. Add one can of chopped red pimento including liquid contents from can. Add the liquid content from the cans of the sweet peas and the asparagus. At the same time add 3 cups of beer. Once the mixture becomes hot add condiments and the rice. When mix starts to boil, set oven temperature to 325 degrees Fahrenheit and place entire clay pot inside oven for 40 minutes. Ten minutes before rice is fully cooked take clay pot out of the oven, decorate with the asparagus, sweet peas and pimento as you would decorate a pizza. If the mix seems too dry add more olive oil and or beer. Place clay pot back inside oven for the remaining ten minutes. Remove clay pot from oven again. Let clay pot sit at room temperature for a period of 5 minutes. The dish is now ready to eat.

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