



Winter Bash 2015 Recipe

Raisin Chicken Scramble (Chuck Hobbs)

8 small frozen or fresh chicken pieces (thighs work well)

3 Tbsp shortening/oil

1 med onion chopped

1 cup rice

2/3 cup dark seedless raisins

1 1-lb can stewed tomatoes

2 Tbsp chicken stock base

1 1/2 cups water

1 tsp paprika

1 tsp garlic salt

1/2 tsp oregano

1/4 tsp pepper

1. Brown the chicken pieces slowly in heated shortening/oil in a 10 inch heavy skillet; when browned push the pieces to one side. Add the onion and cook a few minutes to soften, then add all the remaining ingredients and mix well to distribute them throughout the dish.

2. Cover tightly and simmer until the chicken is tender and the rice has absorbed all the liquids, about 45 min. Makes 4 generous servings