



Southern-Style Stewed Chicken

Ingredients

- 1 tablespoon dried parsley flakes
- 2 teaspoons salt
- 1-1/4 teaspoons pepper, divided
- 1-1/8 teaspoons dried thyme, divided
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon white pepper
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon rubbed sage
- 1 pound chicken drumsticks
- 1 pound bone-in chicken thighs
- 2 tablespoons plus 1/2 cup [Fustini's Chipotle olive oil](#), divided
- 1/2 cup all-purpose flour
- 1/2 pound sliced fresh mushrooms
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 celery rib, chopped
- 1 jalapeno pepper, seeded and finely chopped
- 4 garlic cloves, minced
- 4 cups chicken stock
- 2 tablespoons [Fustini's 12 Year White balsamic](#)
- 4 green onions, finely chopped
- 1 tablespoon [Farmstyle Sriracha](#)
- Hot cooked rice

Sharon's Hint

This recipe cooks like gumbo but with less liquid needed. Adapted from tasteofhome.com

Directions

Step 1.

In a small bowl, mix parsley, salt, 1 teaspoon pepper, 1 teaspoon thyme, garlic powder, onion powder, white pepper, cayenne and sage; rub over chicken. In a Dutch oven, brown chicken, in batches, in 2 tablespoons of olive oil; remove chicken from pan.

Step 2.

Add remaining 1/2 cup of olive oil to the same pan; stir in flour until blended. Cook and stir over medium-low heat for 30 minutes or until browned (do not burn). Add mushrooms, onion, green pepper and celery. Cook and stir for 2-3 minutes or until vegetables are crisp-tender. Add jalapeno pepper, garlic and remaining 1/8 teaspoon thyme; cook 1 minute longer.

Step 3.

Gradually add the stock and balsamic. Return chicken to pan. Bring to a boil. Reduce heat, cover and simmer until chicken is very tender about 1 hour. Skim any surface fat. Stir in green onions, Sriracha and the remaining 1/4 teaspoon pepper. Serve with rice.