

## **Arroz con Pollo (Chicken with Rice)**

Place whole chicken or chicken parts in pot and just cover with water. Add about 1 tsp salt and some cut up celery if available. Simmer the chicken until done. Cool, reserve broth for use below and fortify it with an additional chicken bouillon cube or two. Shred chicken and set aside for use later in dish.

Heat a pan and add 5 Tbs of olive oil. Dice and sauté 1 med onion and 1 green bell pepper in the pan until translucent.

Add in one 8 oz. can of tomato sauce, one 8 oz. can of LaSueur peas (with juice) and 1 tsp of saffron. Simmer for about 5 min.

Add 1 can of beer or 1 cup white wine (beer is better). Add 2 cups of robust chicken stock (e.g., with extra bullion). Bring to simmer.

Add 3 cups of rice. **Stir regularly** and you may need to add another cup of bullion as it cooks down until the rice gets tender (roughly 20 minutes).

Cut up chicken and add at the end, thoroughly mixing together. Refrigerate left overs and you'll enjoy it the next night as the flavors really meld and improve over time.