



CHICKEN a la CREOLE

By Justin Wilson

MAKES 6 SERVINGS

- 1/4 cup dried or chopped onions
- 1 tablespoon dried green onions
- 1 tablespoon dried parsley
- 1 tablespoon garlic powder
- 1 cup of Justin Wilson's Blanc du Bois white wine
- 4 cups of low salt chicken stock
- 1 cup of spiced tomatoes
- 3 table spoons of steak sauce
- 3 tablespoons of Justin Wilson's Pepper sauce
- 1/2 tablespoon of Justin Wilson's Habanero Cajun seasoning
- 4 cups of boneless boiled chicken pieces from a chicken boiled in water to cover
- 1 tablespoon of dried mint

Mix the onions, green parsley, and garlic powder with 2 cups of the water and set aside. Let this mixture soak for about 1 hour. Meanwhile, combine the remaining 2 cups, wine, tomatoes, steak sauce, Pepper sauce and peeled tomatoes in a large pot and cook for about 30 min over a low fire.

Add the dehydrated vegetables and liquid to the pot and stir well. Add the chicken and mint and stir well. place the lid on the pot and cook on a low to med -low fire for 1 1/2 hours.

Serve over white rice with bread. Enjoy the wine, I GARONTEE!