

Here's a recipe from the cookbook entitled *The Two Burner Gourmet* by Terry L. Searfoss. This book contains menus and recipes for cooking on board a sailboat with two burners and two pans (a skillet and a 5-quart pot or Dutch oven.)

Heide and Paul Hemker

DRUNKEN CHICKEN

Prepackage these in a plastic zip lock baggie.

1/8 tsp marjoram

1/8 tsp thyme

1/4 tsp oregano

1/2 tsp chili powder

1/2 tsp salt

1 bay leaf

Dash pepper

1-1/2 tsp butter

1/4 cup chopped onion

1/4 cup chopped green pepper

1 clove garlic, minced

1/4 cup water

6-3/4-oz. can chunk ham

1-1/2-oz. package raisins

8 pimiento-stuffed green olives, sliced

1/2 cup rum or dry sherry

8-oz. can tomato sauce

3 lbs chicken parts, cut up

4 tsp cornstarch

2 tsp water

- In Dutch oven, melt butter over medium-high heat.
- Add onions, green pepper, and garlic. Saute until onions are tender but not browned
- Add next 6 ingredients, plus pre-packaged spices, to Dutch oven and bring mixture to a boil. Stir to blend ingredients
- Add chicken and reduce heat. Cover and simmer 45 minutes
- Simmer an additional 15 minutes uncovered
- With slotted spoon, remove chicken and set aside
- In a cup blend cornstarch and water. Add to mixture in Dutch oven. Continue to cook and stir till thick and bubbly
- Pour sauce over chicken. Serve on a bed of white rice. 4 serving