



low country chicken pilau

ingredients

3 tablespoons vegetable oil, divided
1 chicken, cut up
2 onions, chopped
2 cups chicken broth
4 strips pork side meat or bacon,
diced
1/2 cup celery, diced
2 cups long-grain white rice
salt to taste
freshly ground black pepper to taste
1 cup tomatoes, peeled and chopped
a wooden spoon



in a Dutch oven over medium heat, brown the chicken in two tablespoons of the oil. remove chicken and set aside. add half of the onions to the drippings, and sauté until tender.

place the chicken back into the pot, and simmer in one cup of the chicken broth until the chicken is tender, about 40 minutes.

remove chicken, pour off and reserve the pan juices. allow chicken to cool, skin and debone.

heat the remaining 1 tablespoon of oil and the salt pork or bacon and sauté until brown. add the remaining onion and celery and sauté until tender.

add the rice and sauté, until it looks opaque. add the salt and pepper, pour the reserved pan juices back into the pot and add the tomatoes. cover and simmer until the rice is tender, adding more chicken broth if needed. add the chicken pieces to the rice; heat 2 to 3 minutes. adjust seasoning and serve.

