



## RECIPE OF THE MONTH

**RECIPE FOR:** CHICKEN & SAUSAGE ONE POT CASSEROLE

### INGREDIENTS:

3 LBS BONE-IN CHICKEN BREAST	1 TS GROUND RED PEPPER
1 LB LINK SAUSAGE (CUT INTO ½ INCH PIECES)	1 TS GROUND BLACK PEPPER
1 CUP CHOPPED ONION	2-TS SPECIAL SEASONING (RECIPE BELOW)
1 STICK BUTTER	3 BAY LEAVES
2 TS LAWRY'S SEASONED SALT	8 CUPS WATER
3 CUPS RAW WHITE RICE	

### SPECIAL SEASONING:

1 CUP SEA SALT  
¼ CUP BLACK PEPPER  
¼ CUP GARLIC POWDER  
MIX INGREDIENTS TOGETHER AND STORE IN AIRTIGHT CONTAINER.

### DIRECTIONS:

1. COMBINE CHICKEN, SAUSAGE, ONION, BUTTER, SEASONINGS AND BAY LEAVES IN A STOCKPOT.
2. ADD WATER, BRING TO A BOIL, COVER, AND COOK AT A LOW BOIL FOR 45 MINUTES.
3. REMOVE THE CHICKEN BREAST FROM POT TO COOL SLIGHTLY. DISCARD BONES AND SKIN
4. ADD RICE TO THE POT AND BRING TO A BOIL, STIRRING WELL. BOIL FOR 10 MINUTES, THEN REDUCE THE HEAT, COVER AND SIMMER FOR 10 MORE MINUTES, OR UNTIL RICE IS DONE.
5. REMOVE BAY LEAVES, AND RETURN THE CHICKEN TO THE POT.
6. STIR ALL TOGETHER AND SERVE.