



COWGIRL COUNTRY HOTPOT



**GERALDINE
GATEHOUSE**

West Region Marketing,
IMEX America

“ I grew up in England in a family where we ate lots of stews, and it is the way I enjoy cooking the most. This is a versatile and easy one-pot dish that takes simple fresh vegetables and chicken, and livens it up with Worcestershire Sauce and wine. It's a dish where I look in my fridge and use what's available, so this is actually the first time I have ever measured the ingredients! ”





SERVES
4

COWGIRL COUNTRY HOTPOT

INGREDIENTS

- **1½ lbs** chicken pieces, skinned
- **1** large onion, or 2 small, chopped
- **1 – 2** cloves garlic, crushed (optional)
- **2 – 3** stalks of celery, sliced in ½" pieces
- **3** medium carrots cut in 1" pieces
- **4** medium size potatoes, cut into quarters (skin on or off as you prefer)
- **14 – 16 oz** chicken stock
- **16 – 20 splashes** Worcestershire Sauce
- **½ cup** red wine
- Parsley, chopped, for garnish



CALIFORNIA,
WITH A
FRENCH
TWIST

- 1** Put olive oil in large saucepan on low – medium heat, add garlic, onion and celery and sauté until onions are golden
- 2** Take vegetables out of saucepan with slotted spoon and put to one side
- 3** Add the chicken and sauté until chicken is browned on both sides
- 4** Return the sautéed vegetables to the saucepan and stir together with the chicken, add the stock and carrots, and bring to the boil
- 5** Decrease the heat, add the Worcestershire Sauce and the wine and bring to the boil
- 6** Add the potatoes and keep on medium simmer for 1½ hours, checking periodically
- 7** Check for doneness and taste, adjust seasoning to your taste
- 8** Sprinkle with chopped parsley

#IMEXRECIPES