



STEWED CHICKEN A L'ESPAGNOL

- 5 Pound Chicken
- Salt and Pepper To Taste
- Flour
- 2 Medium Onions, Sliced
- 1 Cup Green Olives, Chopped Fine
- 1 Green Pepper, Chopped Fine
- 2 Cups Chopped Tomatoes
- 1 Teaspoon Sugar
- 2 Cups Peas
- 1 Cup Sliced Mushrooms
- 2 Teaspoons Salt
- 2 Tablespoons Flour

DIRECTIONS

1. Clean chicken and cut into serving portions.
2. Season well with salt and pepper and dredge in flour.
3. Brown chicken in fat, remove and cook onions, olives, green pepper, tomatoes and sugar in fat for 10 minutes.
4. Add chicken and sufficient water to cover.
5. Simmer, closely covered, for 1 1/2 hours or until chicken is tender.
6. Add peas, mushrooms and salt.
7. Mix flour until smooth with a little cold water and stir gradually into hot stew.
8. Cover and cook for 20 minutes.