

Chicken Perlow Recipe

- 4 Chicken Thighs, Cooked, Deboned, and cut-up.
- 4 cups each of water and chicken broth.
- 2 cans of cream of chicken w/herbs and spices.
- 2 cups of long grain rice.
- $\frac{3}{4}$ cups each of chopped onion and red bell pepper
- 2 or 3 shakes of worcestershire sauce
- 2 jalapeno pepper, cut up with seeds
- 1 tbsp of favorite seasoning salt
- 1 tsp garlic powder
- 5-10 shakes of red pepper (shake to taste)

Bring water, stock and cream of chicken to a boil, stir to mix well.

Add all the other ingredients except rice. Bring to a boil and add rice, reduce heat to a simmer. Cover and cook for 20-25 minutes. If rice is done remove from heat, let sit for 10-15 minutes to absorb the liquid. If rice is too dry, add some "hot" stock or water. Do not add cold liquid.