

Country Captain Inspired by Steven Satterfield, slightly adapted

2 teaspoons ground cumin
2 teaspoons ground cardamom
2 teaspoons ground cinnamon
2 teaspoons ground coriander
2 teaspoons Hungarian paprika
1 teaspoon ground ginger
1/2 teaspoon ground turmeric
1/4 teaspoon ground cloves
pinches of cayenne pepper
pinches of dried thyme (I used about 1/4 teaspoon fresh thyme leaves)
pinch of dried mustard

Blend all of the spices and set aside and just a note, I did use the entire amount, but you can add as much or as little as you want...

Prep your chicken, 1 whole chicken cut into 10 pieces, patted dry and seasoned with salt and freshly ground pepper

Use a 6-8 quart heavy stainless pan for browning

Ingredients:

2 cups diced yellow onion
2 cups of diced celery
2 cups diced green pepper
1 hot chili, seeded and minced (sub sprinkles of red pepper flakes to taste)

1 teaspoon minced garlic
2 cups San Marzano canned tomatoes, chopped and at least a cup of the juice from the can
1 pod Knorr concentrated chicken stock
1 cup water
2 fresh bay leaves
3 sprigs of fresh thyme, leaves only

Of course including butter and bacon fat for browning the salt and peppered chicken pieces is a great start! Add 2 tablespoons of butter and 2 tablespoons bacon fat and heat over medium heat when it gets a little bubbly and chicken pieces and brown on all sides/as usual don't crowd the pan and brown in batches if necessary remove chicken to a plate. Over medium heat add all of the vegetables, stir a few times to remove the little brown bits then toss in the spices, stirring into the vegetables to coat, cook until veggies are tender.

Add the tomatoes, juice, stock pod, water, bay leaves and thyme leaves, stir well and bring the pot up to simmer add the chicken to the pot, cover and over low heat for at least 35 minutes perhaps a bit longer until the chicken is thoroughly cooked.

I love Creole rice so I made that for the chicken dish, but any favorite rice will do...I didn't have much in the way of an assortment of condiments, so chopped green onions, chopped dry roasted nuts, a few pickled hot peppers, and golden raisins had to do. Consider, sliced almonds, coconut, 1/4 cup dried currants, apple or green tomato chutney...

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