

Chicken Bog

This recipe is Lynn's Uncle Mike's recipe. He lives in Surfside Beach, SC and this is a "lowcountry recipe". It is easy to fix and great for a crowd!

Ingredients:

8 cups water

2 lg onions, diced

1 T. salt

2 lbs. Kielbasa sausage

4 cups rice (approx 2 lbs)

2-1/2 – 3 lbs chicken parts (or whole chicken)

Pepper to taste

Bring salted water to boil with onion and chicken. Boil until chicken pulls freely from bone. Remove chicken and debone. Add sausage that has been thinly sliced. Return chicken to pot and bring water to second boil. Add rice and bring to boil again. Cover and simmer 30 minutes without lifting lid. Serves 10 –12.