

CREOLE SPICE MIX

<u>Amount</u>	<u>Measure</u>	<u>Ingredient--Preparation method</u>
8	ounces	kosher salt
2	ounces	granulated garlic
2	ounces	black pepper
½	ounce	cayenne pepper
1 ¼	ounces	granulated onion
2 ½	ounces	paprika
½	ounce	dried thyme
½	ounce	dried oregano
17	ounces	dried oregano
1	each	bay leaf
1	tablespoon	parsley

Combine all of the ingredients for the Creole spice mix and stir together.

Makes 17 ounces, or about 6 1/2 cups

CHICKEN CREOLE

<u>Amount</u>	<u>Measure</u>	<u>Ingredient--Preparation method</u>
3 ½	pounds	frying chicken -- cut up
¼	cup	olive oil
½	cup	shallot -- chopped
5	tablespoons	green bell pepper -- chopped
½	bunch	celery -- chopped
1	tablespoon	flour
½	cup	white wine
1	28 oz. can	tomatoes, canned, whole -- drained
1	tablespoon	tomato paste
3	teaspoons	chicken stock
2	tablespoons	butter
1 ½	tablespoons	creole spice mix -- see recipe

Wash and wipe dry chicken pieces. Heat cup olive oil in a large frying pan over medium high heat. Add chicken pieces and brown on all sides. Remove from pan and place in a 9X13 bakeable dish.

To the pan in which you browned the chicken, add the chopped shallots, bell pepper and celery. Cook until slightly browned. Blend in flour and then stir in wine. Cook a few minutes, then add canned tomatoes, tomato sauce, chicken stock and butter.

Simmer uncovered for 10 minutes, stirring occasionally. Then add Creole Spice Mix & cook uncovered 5 minutes more, until sauce is thick.

Cover chicken with sauce, cover with foil and bake in a 350 degree oven for 40 minutes (or until chicken is tender).

Serve over rice.