

RICK'S CUBAN ARROZ CON POLLO **From Susan Vaughan's NEVER SURRENDER**

Rick makes Arroz con Pollo for Juliana without some of the traditional ingredients, but here's a generally authentic recipe. Some purists cook bacon and use the fat to brown the chicken, but I've elected to use healthier olive oil. Saffron or Bijol powder are used for a little yellow color, if you like. ¡*Buen apetito!*

Serves 6-8 (Prep and cooking time 1 hour 25 minutes)

4 pounds chicken legs and thighs or 4 chicken leg quarters, skin on and cut into pieces
2 Tbsp olive oil for browning
1 large onion, finely chopped
1 large red bell pepper, finely chopped
3 cloves garlic, minced
1 small tomato, seeded and diced, or 1 can diced tomatoes, drained
2 cups chicken broth
1 cup dry white wine
1 small can tomato sauce
1/2 tsp Bijol powder or saffron
2 tsp oregano
2 tsp ground cumin
Salt and pepper to taste
2 cups rice
1/2 to 1 package of frozen baby peas, thawed
Sliced red pimientos

Sauté the chicken in the olive oil in a large pot. Brown the chicken pieces, about 2 minutes per side. Transfer to a platter and pour out all but 2 tablespoons of the fat. Season with salt, pepper, and dashes of cumin.

Add the onion, bell pepper, and garlic to the pot, cooking over medium heat until soft but not browned, about 1-2 minutes. Add the garlic and cook an additional minute or two, stirring. Add the diced tomatoes and cook 1-2 more minutes. Return the chicken to the Dutch oven. Add the broth, wine, tomato paste, Bijol or saffron, oregano, cumin, salt and pepper. Bring to a boil and reduce heat. Add the rice and stir to coat and be sure the rice is submerged in the liquid. Cover and simmer about 30-40 minutes.

5 minutes before it's done, stir in the peas and pimientos.