

Artichoke Chicken

This is a Hinkens family favorite while camping.

INGREDIENTS

12 each chicken thighs
2 Tablespoons butter
½ large onion, chopped
⅓ cup flour
1 tsp rosemary
1 tsp salt
½ tsp pepper
2 cups chicken broth
8 ounces artichoke hearts, drained
8 ounces mushrooms, quartered

noodles, cooked

METHOD

Brown chicken in butter in the Dutch oven. Remove chicken and saute onion. Blend in the flour, rosemary, salt and pepper. Cook for a minute to make a roux. Add the chicken broth and cook until thickened and bubbly.

Add the chicken, artichoke hearts and mushrooms. Cover and cook with 8 coals on the bottom and 16 coals on the top until chicken is cooked through--about 30 minutes.

Serve over cooked noodles.

6 chicken breasts (cut in half) can be substituted for the thighs, but we prefer the more moist meat.

Source: Jay Hinkens

(8 servings)