

Chicken Bog

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

Chicken bog is a cross between a casserole and a stew. It's chockfull of chicken, sausage, rice, and onions and it's great comfort food when it's cold outside. When you're feeling bogged down, make some chicken bog to cheer yourself up. This recipe is what's called Lowcountry cooking, a term used in the coastal regions of South Carolina where chicken bog is often served in restaurants.

Ingredients

- 6 cups water - 1 (3 pound) whole chicken - 1 medium onion
- chopped - 1 tablespoon salt - 3 ½ cups chicken broth - ½ pound smoked sausage of your choice
- sliced - 1 cup long-grain white rice - 2 tablespoons Italian-style seasoning - 2 cubes chicken bouillon

Instructions

1. Bring water
2. chicken
3. onion
4. and salt to a boil in a large pot over medium heat. Reduce the heat
5. cover
6. and simmer until chicken is no longer pink at the bone and the juices run clear
7. about 1 hour. An instant-read thermometer inserted into the thickest part of the thigh
8. near the bone
9. should read at least 165 degrees F (74 degrees C). Transfer chicken to a cutting board to cool for 10 to 15 minutes. Skim and discard fat from cooking liquid. Measure 3 1/2 cups cooking liquid and place into a 6-quart saucepan. Discard remaining cooking liquid. Remove and discard chicken skin and bones. Chop meat into bite-sized pieces. Add chicken to the cooking liquid in the saucepan. Add sausage
10. rice
11. Italian seasoning
12. and bouillon. Set over medium-low heat and cook for 30 minutes. Reduce the heat to low
13. cover
14. and cook
15. stirring often
16. until thickened to desired consistency
17. 10 to 20 more minutes.