

Chicken Smothered in Rhubarb

Ingredients

- 3 1/2 pound chicken, cut into 10 serving pieces
- Essence, recipe follows
- 1 tablespoon flour
- 1/4 cup olive oil
- 1 pound rhubarb, cut into 1 1/2-inch pieces
- 2 medium onions, julienned
- 1 tablespoon minced garlic
- 1 bay leaf
- Fresh thyme sprigs
- 1 cup white wine
- 3 tablespoons finely chopped parsley
- Garnish: 2 cups cooked white rice, warm, 1 tablespoon finely chopped parsley
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- Essence (Emeril's Creole Seasoning):
- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme
- Combine all ingredients thoroughly and store in an airtight jar or container.

Directions

In a mixing bowl, toss the chickens with Essence and flour. In a large heavy pot, heat the olive oil. When the oil is hot, brown the chicken for 6 to 8 minutes on each side. Add the rhubarb and onions. Season with salt and pepper. Stirring constantly, wilt and brown the onions, scraping the bottom of the pot to loosen any brown particles, for about 10 minutes. Add the garlic, herbs and wine, cover and reduce the heat. Stir occasionally and cook for about 45 minutes or until the chicken is tender. Stir in the parsley. Arrange the chicken on a platter and garnish with Essence and parsley and serve with rice.

Source:

This recipe was a suggestion from shareholder Josalyn Burgess, from "New New Orleans Cooking"