

Chicken & Sausage Stew w/ Oven Roasted Potatoes

Feeds 8 scouts, 6 hungry scouts or leaders

Shopping List:

Stew:

10 Tb	Butter
2 lb	Chicken Thigh Meat cut into 2 in pieces
	Salt & Pepper
1 lb.	Sausage (Andouille or any type of sausage)
1	Yellow Onion Diced
2	Garlic Cloves Minced
2	Carrots Peeled, Sliced
1 small	Fennel Bulb, Sliced
2 Sprigs	Fresh Thyme
2	Bay Leaves
5 Cups	Chicken Stock
1	Orange Zest, grated
½ Cup	All Purpose Flour

Potatoes:

10	Med. Red Potatoes(diced) or 25 Small Potatoes
¼ Cup	Olive Oil
2 Tsp	Salt
1 Tsp	Pepper
1 Sprig	Fresh Thyme
1 Sprig	Fresh Rosemary
1 Tbls	Fresh Parsley chopped

Equipment:

- Cutting Board & Knife
- Bowl
- (2) 12" Dutch Ovens
- Pot

Directions: This recipe can be done much easier if some things are prepared at home before the camp out. Cut up the chicken, slice and dice the vegetables before hand. Place them in separate zip lock bags. For the potatoes, place all the potato ingredients in a large zip lock bag and bring on the camp out.

At camp melt 6 Tbls of butter in a Dutch oven, add the chicken, season with salt and pepper and brown, about 8 minutes. Add the Sausage and cook until browned about 2 more minutes. Remove the meat to a bowl and cover.

Melt the remaining butter in the same Dutch oven, add the onion, garlic, fennel, thyme and bay leaves and cook until the onions turn translucent. While the vegetables are cooking, put the chicken stock into a pot and heat to simmer. Reduce heat to low. When the vegetables are ready, add the orange zest, the meat and any juices to the Dutch

oven and mix well. Add the flour and stir to coat the vegetables and meat. Cook 2 minutes. The mixture will start to thicken immediately, add the chicken stock, 1 cup at a time stirring. Once all the stock has been added, bring to a simmer and cook for 20 minutes.

Mix all the potatoes ingredients together and place in the other Dutch oven – Roast for 30 minutes, or until potatoes are done.