

## Chicken and Rice

### Ingredients: (8 servings)

12" Dutch oven  
24 briquettes  
aluminum foil  
6 skinless chicken breasts (cut into quarters or smaller pieces)  
2 cups rice (uncooked regular long grain rice or rinsed wild rice)  
6 carrots  
6 stalks celery  
 $\frac{3}{4}$  onion  
 $\frac{1}{2}$  red bell pepper  
1 package dry Lipton Onion Soup Mix  
3 cans chicken broth (or chicken boullion crystals and water)  
3 cans cream of mushroom soup  
 $\frac{3}{4}$  teaspoon paprika  
 $\frac{3}{4}$  teaspoon pepper  
1 can water

### Preparation:

Start the briquettes early.

Line 6 quart Dutch oven with aluminum foil. Pour uncooked rice into Dutch oven.

In a separate bowl, combine chicken broth, cream of mushroom soup and 1 can of water.

Pour mixture over the rice and mix well with rice.

Place cut up chicken breasts on top of rice and sauce mixture. Sprinkle Lipton Onion Soup Mix, paprika, and pepper over chicken. Add cleaned and chopped vegetables. Bake at 350 degrees F for about 45 minutes or until chicken and rice are done. For a 12" Dutch oven, this would be about 16 briquettes on the bottom and 8 on the top.