

Souper Chicken

Ingredients

- One can cream of mushroom soup
- One can cream of celery soup
- One can cream of chicken soup
- Two soup cans water
- Two cups uncooked white rice
- Three pounds skinned chicken thighs, drumsticks, or breasts (or mixture)
- (Cut bone-in breasts in half)
- One package dried onion soup mix
- Hot charcoal (heat at least 35 coals)

Directions

Heat a 12 inch Dutch oven over 12-15 coals. Blend soups, water, rice, and ½ of dried onion soup powder in Dutch oven. Arrange chicken pieces on top. Sprinkle remaining onion soup powder on top. Place the lid on the oven and bake 45-60 minutes with the following coal arrangement (coals may need replacement or “refreshing” due to the long cooking time):

11 coals under
18 coals over

Remove from coals and let stand (covered) for 10 minutes before serving.

Serves approx 8