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**Date:** Monday, October 30, 2017 1:00 PM

**From:** Kathleen Yoder <[kyodertx@gmail.com](mailto:kyodertx@gmail.com)>

**To:** Georgia Horn <[georgiahorn@windstream.net](mailto:georgiahorn@windstream.net)>, lisaehorn <[lisaehorn@sbcglobal.net](mailto:lisaehorn@sbcglobal.net)>

**Subject:** Fwd: Mediterranean chicken stew for TX camp 2017

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----- Forwarded message -----

From: "Yoshimi Masuo" <[yomasuo@gmail.com](mailto:yomasuo@gmail.com)>

Date: Oct 27, 2017 10:42 PM

Subject: Mediterranean chicken stew for TX camp 2017

To: "Kathleen Yoder" <[kyodertx@gmail.com](mailto:kyodertx@gmail.com)>

Cc:

This will serve 8.

Serve with lentil rice or pita bread.

Brown 2 1/2 lb chicken (cut into pieces) and 1 1/2 lb of chicken sausage in 1 cup olive oil, then take out chicken and sausage and chop sausages into pieces.

Add 4 1/2 Tbs red wine vinegar, bring to boil.

Add 3/4 cup chicken stock, 3/4 cup dry white wine, 2 bay leaf, 1 1/2 tsp dried thyme, salt and pepper. Cook for 1 min.

Put in 1 cup pitted prunes(chopped half) and 10 cloves of chopped garlic, then put chickens back in.

Stir all around.

Bake in oven for 40 min at 350.

Using slotted spoon, remove chicken and prunes onto heated serving dish, keep warm.

Add 1 1/2 Tbs dijon mustard and 2 large granny smith apple (cored, peeled and cut into 1/2 inch cubes) and 3 Tbs red wine vinegar, salt and pepper to broth.

Wisk it around well, cook over medium low heat about 7 min.

Spoon sauce over chicken and prune, sprinkle over parsley and serve.

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