



Spicy Chicken Stew

This recipe is from my dear friend, Prudence Hilburn*. Prudence and I have been collaborating on recipes and food ideas since we first met at the 1971 Pillsbury Bake-Off! I'm sure you will LOVE this stew! Thanks Prudence!

4 cups shredded (by hand) cooked chicken breasts
2 cans (14.5oz) diced Italian tomatoes (w/ basil, oregano and garlic)
1 cup Evelyn's Tangy 'N' Spicy Gourmet Sauce (or original)
1 cup chopped onion
½ cup chopped bell pepper
2 cups water
1 teaspoon salt
¼ teaspoon black pepper
1 can (11oz) shoe peg corn
3 tablespoons Red Wine Vinegar
2 tablespoons butter or margarine

Combine all ingredients except the butter. Bring to a boil, then reduce heat to medium. Cook for about 10 minutes, stirring occasionally, then reduce heat to low and add the butter. Continue cooking on low, stirring occasionally, for another 15 to 20 minutes.

This is a thick stew that you could almost eat with a fork, but if you want it thinner, add a little more water or better yet...sauce!

*Prudence Hilburn of Piedmont has won more than 30 national cooking awards, written eight cookbooks, and is a NYTimes syndicated columnist.

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