

TIM FARMER'S COUNTRY KITCHEN

CHICKEN & VEGGIES

64 ounces chicken broth

1/3 cup white wine

2-3 chicken bouillon cubes

Pepper

Thyme

Carrots

Onions

Celery Leaves

Mushrooms

Potatoes

Broccoli

Chicken Thighs

(Pepper, Poultry Seasoning, Thyme & Garlic)



Preheat chicken broth in pot. Add in spices and veggies in bottom on pot. Top with Chicken thighs and season with pepper, poultry seasoning, thyme and garlic. Cover and cook 350 degrees for 45 minutes to 1 hour.

If using dutch oven, add more coals to top to brown chicken

If cooking in oven, use broiler to brown chicken