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# Silver Bullet Chicken

*Rene O'Neil*

*Nettles Island Cooking in Paradise - 2014*

Servings: 12

## MARINADE

1 teaspoon dried oregano  
1/2 teaspoon dried thyme  
4 cloves garlic, minced  
1 bay leaf  
1/4 teaspoon freshly ground black pepper  
1/4 cup wine vinegar  
1 cup stuffed olives, rinsed and drained  
1/4 cup capers, rinsed and drained  
2 cubes chicken bouillon  
2 cups olive oil  
2 sprigs fresh cilantro or parsley, minced

## CHICKEN

1 five pound chicken, skinned and cut into pieces  
2 cups short grain rice  
1 tablespoon olive oil  
2 chorizo or Italian sausages, sliced (and/or 8 strips of bacon, chopped)  
2 green bell peppers, chopped  
2 large onions, chopped  
2 cans (28 ounce ea) tomatoes  
1 cup dry red wine  
3 cans (12 ounce ea) beer (Coors light)  
salt (to taste)  
freshly ground black pepper (to taste)  
1 jar (4 ounce) sliced pimientos  
1 package (10 ounce) frozen peas, thawed  
1 package (10 ounce) frozen asparagus, thawed

Make the marinade: In a large bowl, combine the oregano, thyme, garlic, bay leaf, black pepper, vinegar, olives, capers, bouillon, olive oil and cilantro. Mix well. Add the chicken. Marinate, refrigerated, overnight. (The chicken and marinade may be frozen until ready to use.)

Prepare the chicken: Wash and rinse the rice well. Cover with water and let sit for 45 minutes.

In a large kettle, heat the oil and brown the sausage and/or bacon. Add the peppers and onions. Saute' until limp. Add the chicken with the marinade mixture and brown well. Add the tomatoes with liquid, wine and beer. Cook for 10 minutes.

Add well drained rice. Cook for 25 minutes or until the rice is tender. Season with salt and pepper. If the mixture is too thick, add more bouillon or water.

10 minutes before serving, add the pimientos, peas and asparagus. (With such glorious colors, this dish needs little garnish.)

## Chicken

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*Per Serving (excluding unknown items): 642 Calories; 57g Fat (81.0% calories from fat); 23g Protein; 7g Carbohydrate; 2g Dietary Fiber; 113mg Cholesterol; 384mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1 Vegetable; 9 1/2 Fat; 0 Other Carbohydrates.*