

Grandma Susanna's Chicken & Rice

Serves 4 (with lunch leftovers)

1 1/2 cups uncooked rice

14 - 16 allspice berries

1 medium onion, diced

3 cups chicken stock OR the equivalent bouillon (we use Better Than Bouillon Chicken) and 3 cups boiling water (for some reason, the bouillon version is tastier)

2 - 3 lbs of chicken pieces, bone-in, skin-on (basically, the amount your family will eat, for the meal and for whatever leftovers you would like - extra fat trimmed off.) Our family prefers chicken thighs, but use what you like!

Seasoned Salt (Lawry's is MSG-free)

Pepper

1. Preheat oven to 375 F.
2. Lightly grease a large baking dish. I use a stoneware roaster that is 9" x 13" x 3".
3. Combine the rice, allspice berries, onion and chicken stock in the pan.
4. Place chicken pieces evenly around the pan, on top of the rice mixture.
5. Sprinkle generously with seasoned salt & pepper.
6. Cover with tinfoil, shiny side down, and bake for 1 hour.
7. After an hour, remove the tin foil so that the chicken can brown - approx. 30-45 minutes. The water should have fully evaporated & the chicken should be golden brown - and hopefully, you've got some yummy crispy rice around the edges of the pan - they're what we all want in our house. Oh, and don't eat the allspice berries. Just discard them as you eat dinner. If you accidentally eat one, you'll know why.