

## RED WINE CHICKEN CASSEROLE

{SERVES 6-8}

### INGREDIENTS:

- 8 Chicken thighs and drumsticks Dax's Special Spice Mix
- 2 onions, sliced
- 2 sticks celery, sliced
- 3 garlic cloves, crushed
- 2 red chillies, sliced
- 1 cup black olives, pips removed 2 x tins chopped tomatoes 200ml red wine
- 3 x sprigs of rosemary
- 250g baby potatoes, quartered Olive oil

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 10 minutes.
3. Rub the chicken skin with the Dax's Special Spice Mix.
4. Fry the chicken, skin side down to brown and set aside.
5. Sauté the onions, celery, garlic and chilli with the lid closed in the chicken fat until soft for about 10 minutes.
6. Add the potato quarters with the olives (tear them in half), then add the wine and the tomatoes. Allow to simmer for about 15 minutes.
7. Return the chicken to the Frying Dish and throw in the rosemary and a good grind of black pepper and a pinch of salt, stirring well.
8. Close the Dome Cover and let it simmer for 15 minutes.
9. Then take it off and let it continue to simmer for another 15-20 minutes.

PLEASE NOTE: The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make this dish.

FUEL: Cobb Compact - 1 CobbleStone

Cobb Premier - 1 CobbleStone or 10 briquettes

Cobb Supreme - 1 CobbleStone or 10 briquettes

Cobb Premier Gas - Medium heat.