

JavaBelle's Chicken with Balsamic Vinegar and Sun-dried Tomatoes

1 chicken cut-up or 8 chicken thighs

2 tblsps. butter

1 med onion sliced

*1/3 cup Balsamic Vinegar

*2 tblsps. Olive Oil

1 clove garlic crushed

2/3 cup water

*10 Sun-dried Tomato halves

* 1tsp. Rosemary, crumbled

*salt and fresh ground pepper to taste.

* 1 tsp. Chicken broth powder

1 tblsp. flour

* 1 tblsp. Balsamic Vinegar

1/2 cup water

Cover tomato halves with boiling water and let stand 10 minutes. Remove tomatoes, reserving water, and chop. Melt butter in a large sauté pan. Add oil and chicken pieces, brown well. Add onion and garlic. Sauté briefly. Add 1/3 cup vinegar and water, chopped tomatoes, rosemary, and salt a pepper. Cover and simmer, covered, until chicken is done, 20 to 30 minutes.

Meanwhile, cook 1 cup regular rice according to package directions, using the reserved tomato water for part of the liquid. Remove the chicken to warm bowl when done. To the pan juices add the broth, flour, 1 tblsp vinegar mixed in 1/2 cup water.

Stir to thicken and cook flour.

Serve on top of rice with gravy.

* Available at The Country Gourmet

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