

***This is my husband, Ed's favorite recipe:***

***Iberian Chicken (Serves 4)***

***2.5 - 3 lbs. chicken cut into serving pieces***

***1/4C olive oil***

***2 lg. onions cut into strips***

***1tsp. finely chopped garlic***

***3 sm gr. peppers cut in strips (I often use a red, yellow, & green pepper)***

***1/2C finely chopped ham (optional)***

***6 med. sized tomatoes seeded & chopped***

***6 large ripe olives cut in half***

***6 large pitted green olives cut in half***

***Dry chicken w/ paper towels, then sprinkle with salt and few grindings of pepper. Brown chicken in a large skillet in olive oil. As pieces become brown remove from skillet and set aside.***

***Add onions, garlic, peppers and ham to the skillet and cook until vegetables are soft but not brown. Add tomatoes and cook until liquid evaporates and the mixture is thick.***

***Return chicken to skillet. Cover and simmer for 30 minutes or until chicken is tender. Add olives. Transfer to a heated bowl and serve at once.***

***Can be served with rice or mashed potatoes. My husband prefers the potatoes.***

***Bon appetit!!***

***From: Ruth Campos, Fort Collins, CO***