

Chicken Big Mamou

Category: Creole

Servings: 6

Rating: 10

Source: Paul Prudhomme

Description:

Ingredients:

thyme	1 teaspoon
red pepper	1/4+ teaspoon
white pepper	1/4 teaspoon
black pepper	1/4 teaspoon
basil	1/4 teaspoon
salt	1/2 teaspoon
white pepper	1/4 teaspoon
garlic powder	3/4 teaspoon
red pepper	1/2 teaspoon
black pepper	1/2 teaspoon
ground cumin	1/2 teaspoon
basil	1/4 teaspoon
onion	1 cup chopped
garlic	2 large cloves, sliced coarsely
butter, unsalted	1/2 pound, in all
garlic	1 teaspoon minced
chicken stock	1 1/2 cup, in all
worcestershire sauce	1 tablespoon
tabasco	1/2 teaspoon
tomato sauce	1 16 ounce can, or home made
sugar	1 tablespoon
green onion	1 cup chopped, in all
chicken breast	1 pound
sub-recipe	Egg Pasta cut as Fettucine

Instructions:

Make a sauce seasoning mix with the first five ingredients (thyme to basil). Make the chickening seasoning mix with the next seven (salt to basil).

Cook onions and coarsely chopped garlic cloves in 2 tablespoons of butter for 5 minutes. Add minced garlic and seasoning mix and cook over medium heat until the onions are dark brown. Add one cup of stock, worcestershire, and tabasco and bring to a fast simmer. Stir in the tomato sauce and bring to a boil. Stir in the sugar and 1/2 cup of the green onions. Simmer uncovered, stirring occasionally. Sprinkle chicken seasoning mix over chicken and rub it in. Melt butter over medium heat and add 1/2 cup green onions. Add chicken and cook approximately 10 minutes. Add the chicken to the tomato mixture and stir to warm.

Cook the pasta, drain, and rinse with hot, then cold water. When cool to the touch, toss the pasta with olive oil. Heat 2 tablespoons of butter over medium heat and add the pasta to warm for about one minute, stirring constantly. Add the sauce and 1/4 cup of stock and heat thoroughly, stirring frequently.

Spoon and serve.