

Chicken Bog

Traditional Southern Chicken Bog recipe with rice, chicken, and sausage. A hearty one-pot comfort dish from South Carolina perfect for feeding a crowd.

30 min

PREP

1h 10min

COOK

1h 40min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 lb chicken meat
- 1 lb sausage
- 2 cup rice
- 1 onion
- 1 bell pepper
- 3 clove garlic
- 4 cup chicken broth
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 2 bay leaf

Instructions

1 Cook the chicken

Place 3 pounds chicken in a large pot and cover completely with water. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 45-60 minutes until chicken is tender and pulls apart easily with a fork.

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- Remove chicken from pot and set aside to cool for 15 minutes. Strain and reserve 4 cups of the cooking liquid for later use. Once chicken is cool enough to handle, shred into bite-sized pieces, discarding skin and bones.

3 **Build the base**

Heat 1 tablespoon olive oil in the same large pot over medium heat. Add 1 diced onion, 1 diced bell pepper, and 3 minced garlic cloves. Cook for 5-7 minutes, stirring occasionally, until vegetables are soft and onions are translucent.

4 Add 1 pound sliced sausage to the pot and cook for 3-4 minutes, stirring occasionally, until sausage is lightly browned. Season with 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon cayenne pepper.

5 **Add rice and liquid**

Add 2 cups rice to the pot and stir constantly for 2 minutes to coat the rice with the oil and seasonings. Pour in the 4 cups reserved chicken cooking liquid and add 2 bay leaves.

6 Add the shredded chicken back to the pot and stir to distribute evenly. Bring mixture to a boil over high heat, then reduce heat to low, cover tightly, and simmer for 20-25 minutes until rice is tender and has absorbed most of the liquid.

7 **Rest and finish**

Remove pot from heat and let stand covered for 10 minutes to allow rice to finish steaming. Remove and discard bay leaves.

8 Taste and adjust seasoning with additional salt and pepper as needed. Serve hot in bowls.

Tips

Use bone-in chicken pieces for the richest flavor, as the bones add depth to the cooking liquid that becomes your flavorful base for the rice.

Don't skip the resting period after cooking - letting the dish sit covered for 10 minutes allows the rice to absorb remaining liquid and the flavors to meld together.

Slice your sausage at an angle for better presentation and more surface area to release smoky flavors into the dish.

Taste and adjust seasoning before the final simmer, as the saltiness can vary depending on your broth and sausage choices.

If the mixture seems too dry during cooking, add warm broth a little at a time rather than cold liquid, which can stop the cooking process.

Save some of the chicken cooking liquid to use as part of your broth - this concentrated chicken flavor makes a significant difference in the final dish.

Avoid lifting the lid frequently during the rice cooking phase, as this releases steam needed for proper rice texture.

