

# WH6FQE

## Canning Recipes

CATEGORY: Soups & Stews

### Hearty Chicken Stew

*Makes 6 pints.*

<b>2 Tablespoons butter</b>	<b>1 cup dry white wine</b>
<b>1 ½ cups diced onions</b>	<b>1 tsp dried thyme</b>
<b>½ cup diced mushroom</b>	<b>1 tsp salt</b>
<b>1 cup diced Yukon Gold potatoes</b>	<b>5 cups cubed, boned, skinless raw chicken</b>
<b>½ cup diced celery</b>	<b>½ cup baby peas</b>
<b>5 cups chicken broth</b>	<b>1 tsp. bottled lemon juice</b>

Sautee onions, mushrooms in butter until mushrooms are lightly browned. Add carrots, celery, and potatoes and stir until heated through. Add spices, white wine, and broth. Bring to a boil and allow to cook for about 10 minutes for vegetables to start to get tender. Add cubed chicken, peas, lemon juice stirring well.

Fill 6 pint jars equally with vegetables, chicken and stock leaving 1" headspace. Remove any trapped air bubbles from jar.

Wipe rim of jar with a clean napkin or paper towel dipped in distilled white vinegar or hot water with vinegar. Place lid onto jar making sure that it is centered on top of jar. Place a ring on the jar and finger tighten. Process for 1 hour and 15 minutes at 10 pounds of pressure following the directions for your pressure canner. (*Adjust pressure depending on your elevation*).

Allow jars to rest and cool undisturbed for 12 to 24 hours then remove rings and check the seals. Label with contents and date and store in a cool dry, dark location as any other canned foods.