

PISTOL ROCK CHICKEN

8 boneless and skinless chicken breasts

Salt

Pepper

Garlic powder

Paprika

Cayenne Pepper

1/2 cup flour

2 tablespoons oil

2 26-oz. jars pasta sauce (My favorite is Classico brand Spicy Red Pepper)

2 6-oz. canned sliced mushrooms, drained

Rinse chicken and pat dry with paper-towel. Open Ziploc Bag and add flour, and spices to taste. Mix thoroughly. Add chicken, close bag and shake well to coat chicken with flour mixture.*

Heat the oil in a 12" Dutch oven either on stove, or over charcoal. Add chicken and brown well. If using charcoal, use 20 coals under the oven until chicken is brown. Pour in pasta sauce and mushrooms. Spread sauce over chicken. Cover and bake 1 to 1 1/2 hours until sauce thickens and chicken is tender. (Use approximately 15-20 coals on the top and 9-15 on the bottom. Replace with fresh coals as needed during the cooking time.)

* **CAMPING TIP** – Before you leave home, put the chicken in a large Ziploc bag, and your flour mixture in a small one. When you are ready to start cooking, simply empty the contents of the flour bag into the chicken bag, zip up, and toss to coat the chicken. No mess, and it keeps your hands off of the chicken!