

ARROZ CON POLLO for 24

Six 2 ½ to 3 lb fryer chickens cut up
1/4 cup olive or salad oil
4 t salt
2 t garlic salt
1 ½ t pepper
1 ½ t paprika
10 chicken bouillon cubes
10 cups boiling water
½ t saffron
2 cups chopped onion
4 bay leaves, crumbled
2 T snipped parsley
4 t salt
4 cups uncooked regular rice
2 cans (7 oz each) pimiento drained and chopped
1 package (24 oz) frozen green peas, cooked and drained
Black olives optional

Heat oven to 350 degrees. Place chicken skin side up in 4 ungreased baking pans 13 x 9 x 2 inches. Brush chicken with oil; season with 4 teaspoons salt, garlic, pepper, and paprika. Bake uncovered 30 minutes. Dissolve bouillon cubes in water; add saffron and stir until dissolved. Stir in onion, bay leaves, parsley and 4 teaspoons salt; heat to boiling.

Remove pans from oven; remove chicken. Drain fat from pans. In each pan, stir together 1 cup rice and about 2 ¾ cups chicken broth mixture. Place chicken on rice mixture; cover pans tightly with aluminum foil. Bake 35 minutes; uncover and bake 10 minutes longer. Arrange chicken on warm platters. Stir peas and pimiento rice; surround chicken with rice mixture.