

# Potted Chicken with Chicken Stock

2 whole chicken legs (including the thigh)  
1 stalk celery  
1 large carrot  
½ medium onion (any color)  
2 cups chicken stock or broth  
2 tablespoons bacon fat or butter  
salt and pepper



Clean and dice the vegetables for a mirepoix.

Melt the bacon fat or butter in a Dutch oven over high heat. Season the chicken, and brown on both sides.

Remove from the Dutch oven and add the vegetables. Cook until the onions are soft. Return the chicken to the pot, and add the broth.

Cover and bake at 350° for an hour.