Uncle Thaine’s GOOD Chicken

Ingredients:

6 pieces boneless chicken

2 C water

1 tsp sage

1 tsp sassafras

1/2 C diced dill pickles

Fresh parsley

3 tsp Crosse & Blackwell mint sauce (mint flavored vinegar)

Instructions:

1. Place Chicken, water, sage and sassafras in saucepan
2. Cover, bring to boil, and simmer for 20 min
3. Remove chicken and wrap dill pickles and parsley in each piece
4. Sprinkle ½ tsp mint sauce over each chicken piece
5. Serve with rice or potatoes