CHICKEN AND SWEET POTATO STEW  
Ingredients  
• 6 bone-in chicken thighs, skin removed, trimmed of fat  
• 2 pounds sweet potatoes, peeled and cut into spears  
• 1/2 pound white button mushrooms, thinly sliced  
• 6 large shallots, peeled and halved  
• 4 cloves garlic, peeled  
• 1 cup dry white wine  
• 2 teaspoons chopped fresh rosemary, or 1/2 teaspoon dried rosemary, crushed  
• 1 teaspoon salt  
• 1/2 teaspoon freshly ground pepper  
• 1 1/2 tablespoons white-wine vinegar  
Preparation  
1. Place chicken, sweet potatoes, mushrooms, shallots, garlic, wine, rosemary, salt and pepper in a 6-quart slow cooker; stir to combine. Put the lid on and cook on low until the potatoes are tender, about 5 hours. Before serving, remove bones from the chicken, if desired, and stir in vinegar.