

## *Djaj mah Ruz (Baked Chicken with Meat and Rice Dressing)*

*Stephanie Collins*

1 large baking chicken  
Celery  
Salt  
Cinnamon  
Pepper  
Several slices of onion  
1 ½ cups water

### ***Dressing:***

2 cups chili ground meat  
1 cup Uncle Ben's rice  
⅓ cup butter  
½ tsp. salt  
¼ tsp. cinnamon  
¼ tsp. allspice  
¼ tsp. pepper  
2 cups broth from chicken

Rub outside and cavity of chicken with salt, pepper, and cinnamon. Arrange 2 ribs of celery and a few slices of onion over chicken. Bake at 350° for 1 ½ to 2 hours or until done. Add 1 ½ cups water in the last 30 minutes of baking.

***Dressing:*** Brown meat in butter in a deep saucepan. Add seasonings. Add 1 cup water and let simmer for 45 minutes to 1 hour. Add rice and broth from chicken. Bring to a boil and lower heat. Cook for 30 minutes. Adjust seasonings to taste.

To serve, pile rice on platter and arrange chicken pieces around rice.