

Southern Comfort in a Bowl: How to Make the Best Chicken Bog

Chicken bog stands out for several reasons:



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 whole chicken (about 3-4 pounds)
- 4 cups chicken broth
- 2 cups long-grain rice
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 teaspoon thyme
- 1 teaspoon black pepper
- Salt to taste
- 1/2 cup chopped parsley (for garnish)

DIRECTIONS

1. Growing up in the heart of : South Carolina, chicken bog was more than just a meal; it was a celebration. Every family gathering, from birthdays to Sunday dinners, featured this hearty dish that brought everyone together. The aroma of chicken simmering with rice and spices would fill the air, and I can still hear the laughter and stories shared around the table. This recipe is a tribute to those cherished moments, and I'm excited to share it with you.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-comfort-in-a-bowl-how-to-make-the-best-chicken-bog/>