

Chicken Cacciatore

Adapted from Mario Batali, of the TV Food Network



A wonderful, rich tasting entrée.

- 2 tablespoons olive oil
- 6 pieces chicken drumsticks
- 6 pieces chicken thighs
- Kosher salt
- fresh ground black pepper
- 1 medium onion, chopped
- 3/4 cup carrots, chopped
- 1 stalk celery, chopped
- 1 clove garlic, minced
- 2 teaspoons fresh marjoram, or oregano
- 1 cup dry red wine
- 2 tablespoons cognac
- 28 ounces plum tomatoes, diced, packed in puree
- 2 tablespoons Italian parsley, chopped
- 4 ounces pancetta, 1/4-inch dice

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

I also like to add fresh mushrooms - small ones left whole. They weren't in the original recipe, but I like the taste of them in this dish. In my mind, the secret to this entree is the pancetta.

1. Heat a large Dutch oven over medium heat, add 2 T. olive oil. Season the chicken pieces with salt and pepper, and working in batches brown the chicken until golden brown, about 7 minutes per side. Remove chicken pieces as they are browned.
2. To the Dutch oven add the remaining 4 T. olive oil. sauté the pancetta until golden brown, about 6-7 minutes. Remove with a slotted spoon and save. To the pan add onion, carrot, celery, then scrape up the browned bits with a wooden spoon. Reduce heat to medium and simmer, stirring occasionally, until the vegetables are golden brown, about 15-20 minutes. Add the garlic and marjoram and cook for about 2 minutes. Add the wine and cognac and cook over high heat, stirring frequently, until the liquid is reduced by about two thirds.
3. Add the reserved pancetta, tomatoes and tomato puree; season with salt and pepper to taste. Bring the sauce to a slow simmer and partially cover. Cook, stirring occasionally, until the flavors come together, about 35-40 minutes.
4. Preheat the oven to 350°. Add the chicken pieces to the sauce and cook for one minute to heat through. Transfer the pan to the oven and cook until the chicken is tender, about 35-40 minutes.
5. Remove the chicken from the oven and transfer meat to a heated platter and cover loosely with foil. With a large spoon or ladle, skim any fat off the surface of the sauce and discard. Stir the parsley into the sauce and season with additional salt and pepper, if needed. Pour the sauce over the chicken and serve.

Per Serving (excluding unknown items): 456 Calories; 26g Fat (56.7% calories from fat); 35g Protein; 10g Carbohydrate; 2g Dietary Fiber; 142mg Cholesterol; 681mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 2 Vegetable; 2 1/2 Fat.