



Chicken Cacciatore

- 2 lbs. whole fryer chicken, cut into pieces
- ¼ cup flour, seasoned with salt and pepper (for coating)
- 1.5 oz. butter
- 2 oz. extra virgin olive oil
- 6 cloves garlic
- 1 medium onion, chopped
- 2 small green bell peppers, seeded and chopped
- 2 cups canned tomatoes, broken up
- 1 Tbs. tomato paste
- 2 Tbs. chopped parsley
- A generous pinch of thyme and oregano
- 1 cup Lava Cap Zinfandel
- 2 cups fresh mushrooms, sliced



Coat the chicken in the coating mix. In a large skillet, heat the butter, oil and garlic. When hot add chicken and brown. Then add onions, bell peppers and sauté until vegetables become limp. Add the tomatoes, tomato paste, parsley, spices and Zinfandel. Stir to blend. Cover and simmer for one hour. Add mushrooms and simmer for an additional 30 minutes.

Serve with noodles or long grain rice, Swiss chard cooked in olive oil and a bit of garlic, along with good, crusty, sour dough bread.

Recipe provided by Barbara Beacham.