

Chicken Cacciatore

Harriet E. V. Blilie

- 1 cut up chicken (I use 3 pounds of boneless, skinless chicken thighs)
- 1 Onion, chopped
- 1* Clove garlic chopped (* I use 10 cloves, sliced lengthwise)
- 1 can Tomato sauce (15 oz.)
- 1 can Diced tomatoes (15 oz.)
- Flour
- Olive oil
- ½ btl. Quality white wine. I use pinot grigio, typically

- 1 tsp* Oregano
- ½ tsp Basil (dried; or, preferably, 6-8 large fresh leaves, chopped)
- ½ tsp Thyme (dried)
- 1 tsp Salt
- Freshly ground black pepper

Optional ingredients that I usually add:

- 1 tsp Red pepper flakes
- 2 Tbsp Capers
- Dried (or fresh if you have them!) porcini mushrooms

Method:

Coat chicken parts in flour and brown in olive oil. (I put in the garlic and onion when I first turn the chicken.) When chicken is brown, add remaining ingredients (except the wine) and simmer for 45-60 minutes (depending on how long you can stand it!).

At the start of the simmer, I add about ½ of the wine (¼ bottle). Mid-way through the simmer, I add the remaining ¼ bottle. (The other half of the bottle goes in my glass.)

Serve over pasta, rice, riced cauliflower, etc.