

Chicken Cacciatore

1 ready-to-cook fryer chicken (2½ to 3 pounds), disjointed
½ cup flour
1 teaspoon salt
1/8 teaspoon pepper
½ cup vegetable oil
2 medium onions, chopped
1 green pepper, sliced
8 ounce can mushrooms

1 can (16 ounces) tomatoes
1 can (8 ounces) tomato sauce
4 cloves garlic, crushed*
1½ teaspoons oregano*
1 teaspoon celery seed
1 teaspoon salt
1/8 teaspoon pepper
¼ teaspoon Tabasco*

Dry chicken with paper towels. Mix together flour, salt and pepper and use to coat chicken lightly. Brown on all sides in hot vegetable oil in large deep fry pan. Remove chicken. Add onion, green pepper and mushrooms. Add remaining ingredients. Cover and simmer 30 minutes. Add chicken pieces, and simmer another 30 minutes or until chicken is tender, turning pieces occasionally. 4 to 6 servings.

* For a milder dish, use 2 cloves garlic, 1 teaspoon oregano and a few drops of Tabasco.

Chicken Cacciatore

3 tablespoons olive oil
½ cup carrots, diced
½ cup celery, diced
1 green pepper, chopped
4 tablespoons chopped onion
3 garlic cloves, chopped
2 pounds whole chicken, cut up
1 can (1 pound) tomatoes

1/8 teaspoon basil
½ teaspoon oregano
½ teaspoon thyme
1 cup sliced mushrooms
1 teaspoon salt
½ teaspoon pepper
2 chicken bouillon cubes
½ cup white wine

Add olive oil to heavy saucepan and combine carrots, celery, green pepper, onion and garlic. Place over medium heat to make vegetables “sweat.” Stir occasionally.

Meanwhile, cut chicken into pieces and sauté until brown. When vegetables in pan have been on heat for about five minutes, add tomatoes (with juice), basil, oregano, thyme, mushrooms, salt and pepper, bouillon cubes and wine. Stir well and let simmer for 10 minutes, until chicken is tender and sauce is somewhat cooked down. Serves four.