

masterpieces of Italian cookery

100

THE
Italian
COOKBOOK





Chicken Cacciatore
with Mushrooms,
Green Salad and
Chianti Wine

Chicken Cacciatore, Naples Style (Pollo alla Cacciatora)

▲ Base Recipe

A universal Italian favorite, whether served with plain tomato sauce or smothered with fresh mushrooms and green peppers.

Heat in a large, heavy skillet until garlic is lightly browned

- ½ cup olive oil
- 2 cloves garlic, sliced thin (page 5)

Meanwhile, prepare and coat with flour mixture as in recipe for Fried Chicken, Italian Style (page 23)

- 1 frying chicken, 2 to 3 lbs., ready-to-cook weight

Starting with meaty pieces of chicken, place them skin-side down, in skillet containing oil and garlic. Add less meaty pieces of chicken as others brown. To brown all sides, turn as necessary with tongs or two spoons.

While chicken is browning, combine

- 3½ cups (No. 2½ can) tomatoes, sieved (page 5)

- 1¼ teaspoons salt
- 1 teaspoon oregano
- ½ teaspoon pepper

Slowly add tomato mixture to browned chicken with

- 1 teaspoon chopped parsley

Cook slowly 25 to 30 min., or until thickest pieces of chicken are tender when pierced with a fork. If mixture tends to become too thick, add a small amount of water.

About 4 servings



—Chicken Cacciatore with Mushrooms (Pollo alla Cacciatora con Funghi)

Follow Δ Recipe. Clean (page 5) and thinly slice 1 small onion, and ½ lb. mushrooms. Cook in 3 tablespoons butter or margarine until onions are transparent and mushrooms are lightly browned. Add to browned chicken with tomato mixture.

—Chicken Cacciatore with Mushrooms and Peppers (Pollo alla Cacciatora con Funghi e Peperoni)

Follow Δ Recipe. Clean (page 5) and dice 1 green pepper and clean and slice (page 5) ½ lb. mushrooms. Cook in 3 tablespoons butter or margarine until mushrooms are lightly browned. Add to browned chicken with tomato mixture.

Chicken Cacciatore (adapted, B's recipe)

Ingredients:

1 chicken, 2 1/2 - 3 lb. disjointed
1/2 cup olive oil (scant) *
1 tsp paprika
1 finely sliced onion
3 1/2 cups canned tomato (Mastro recommended) or 8 med tomatoes
1 clove garlic *
1 1/4 tsp salt
1 tsp parsley
1/2 tsp pepper
1 tsp oregano
1/2 cup white wine (optional)

Dry chicken. Cook in hot oil until well browned. (In a large skillet. B suggests 1/4 cup of oil will be enough). Sprinkle with paprika to aid browning and turn occasionally. Spoon off two or three tbsp oil (to suit; if you only cooked in 1/4 cup oil then perhaps spoon off less oil).

Add onions, tomatoes (the whole can including the water), garlic, salt, pepper, spice. Cover and simmer for 45 minutes until tender (usually at least one hour). If sauce is watery remove lid and simmer for several minutes. Add wine & heat. (Note: I use more cloves of garlic, up to five - ten).

notes:

"The Italian Cookbook"

Culinary Arts Institute

4th edition, 1965

Chicken Cacciatore, Naples Style