



Pollo alla cacciatora

Ingredients

1 whole chicken, 4-5 lbs (approx. 2 kilos), whole or in pieces, preferably all natural
Two 28 oz. (500 g.) cans whole tomatoes
1 medium onion
1 stalk celery
1 medium carrot
2 cloves garlic
1 bunch flat leaf Italian parsley
1/2 cup dry white wine
2 Tbsp. Olive oil
2 Tbsp. butter
Salt
Pepper

Directions

Remove the skin from the chicken, using paper towel to help pull the slippery skin off, if necessary. If your chicken is whole, chop it into 6-8 pieces. Pat it dry and set aside.

Slice your onion into thin rings, and slice your carrot and celery lengthwise into 4 pieces. In a large skillet, sauté the onion in 2-3 tablespoons of olive oil. When the onion is translucent, add the celery, carrot, parsley and chicken. Allow the chicken to brown, turning it occasionally so that it cooks evenly on all sides. Add the wine, and let it cook for 5 minutes. Then, add the canned tomatoes, passing them through a [food mill](#) first to produce a smooth sauce.

Once the sauce boils, turn the heat down and allow the chicken to simmer for an hour or more, until the meat separates easily from the bone. Serve with crusty bread to soak up the juices.

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