

## **Avo's Chicken Cacciatore ("Hunter's Chicken")**

*This is a recipe Avo gave me on my visit to Pacifica in August 1977.*



Ingredients:	1 (cut up)	Chicken (3-4 lbs)
	1/4 cup	Five Roses All Purpose Flour
	2 med (sliced)	Onions
	1 clove (minced)	Garlic
	2-1/2 cup	Canned Tomatoes
	1 can (5-1/2 oz)	Tomato Sauce
	1 teaspoon	Salt
	1 teaspoon	Oregano
	1/2 teaspoon	Celery Seed
	1/4 teaspoon	Pepper
	1	Bay Leaf
	1/4 cup	Dried White Wine (optional)
		Mushrooms (sliced)

- Directions:
- Coat chicken pieces with Flour.
  - Brown in Olive Oil.
  - Remove Chicken from skillet.
  - Add Onions and Garlic.
  - Saute until tender but not brown.
  - Combine remaining ingredients (except wine).
  - Return Chicken to skillet and pour sauce on top.
  - Cover and simmer 45 minutes; stir in wine if used.
  - Cook uncovered, turning chicken occasionally, about 20 minutes or until chicken is tender and sauce is thick. Skim off excess fat and remove Bay Leaf.
  - Serve with rice or pasta.

