

The McCutchen House
C H I C K E N C A C C I A T O R E

INGREDIENTS

2 cups	vegetable oil
1 each	whole chicken, cut into 8 pieces
4 oz.	flour
1 oz.	salt and pepper blend
2 each	green bell pepper, diced
8 oz.	mushrooms, sliced
1 Tbs.	garlic, minced
1 each	small yellow onion, sliced
1 tspn.	basil
1 tspn.	oregano
¼ cup	tomato paste
5 each	large tomatoes, diced
2 cups	chicken broth

This recipe will serve about 6 people. If the sauce begins to dry out during cooking, you can add tomato juice, or just some water to thin it out.

DIRECTIONS

In a large frying pan, heat the oil. In a mixing bowl, combine the flour and salt and pepper blend. Dredge the chicken pieces into the flour, shaking off any excess.

Place the chicken into the oil and brown evenly on all sides for about 10 minutes.

Add the bell pepper, mushrooms, garlic, and onion to the pan. Sauté with chicken for about 5 more minutes. Remove chicken from the pan.

Drain the remaining oil from the pan and add the remaining ingredients back to the vegetables. Mix all ingredients well and bring the sauce to a simmer.

In a casserole dish, arrange the chicken in a single layer. Pour the sauce over the chicken and cover with foil. Bake the chicken at 375 for about 1 hour, or until the chicken is very tender.