

CHICKEN CACCIATORE

Amount	Measure	Ingredient -- Preparation Method
1		chicken -- cut up (3-pound)
3	Tablespoons	all-purpose flour
1	Teaspoon	salt
1/8	Teaspoon	pepper
2	Tablespoons	vegetable or olive oil
1/4	Cup	diced salt pork
1 1/2	Cups	sliced onions
2	Cloves	garlic -- minced
2	Tablespoons	minced parsley
1/2	Teaspoon	chopped fresh oregano OR 1 teaspoon dry -- oregano
1/2	Cup	chopped carrots
1/2	Cup	chopped celery
1	Can	Italian tomatoes -- chopped (1-pound)
		Salt and pepper
1/2	Cup	white wine
1	Can	tomato paste -- (6-ounce)

Coat chicken in mixture of flour, salt, and pepper; set aside. Put oil in a frying pan. Saute pork until crisp. Add onions and saute until light brown; remove and set aside. Brown chicken a few pieces at a time; set aside. Pour off excess drippings; stir garlic, parsley, and oregano into remaining drippings. Return chicken and onion to frying pan. Add carrots, celery, tomatoes, salt, pepper, and white wine. Close cover. Cook for 30 minutes. Place chicken on warm platter. Stir tomato paste into sauce in frying pan. Simmer until thickened. Pour over chicken.