



Here's what's cookin': Chicken Cacciatore

Recipe from: Janet Keller Serves: 6

1 large onion

1 large green pepper

1 clove garlic or garlic powder

4 T salad oil

3 lb. frying chicken

flour

1 lg. can tomatoes

15 oz. tomato sauce

1 teaspoon salt

1/4 tsp. pepper

1/4 tsp. ground allspice

1 Bay leaf

1/4 tsp. thyme

~~3/4~~ tsp. oregano
1 pimiento - chopped
1 small can mushrooms - 4 oz.

Brown chopped onion, green pepper, and minced garlic in 2 T oil. Remove and set aside. Place pieces of chicken in paper bag with flour, and shake. Add remaining oil to skillet and fry chicken until brown. Return onion, green pepper & garlic to skillet. Mix rest of ingredients and add to chicken. Simmer covered, for 30 to 40 min. or until chicken is tender.