

★ Pollo alla Cacciatora

(Hunter's Wife's Chicken)

SERVES 6-8

The recipe for this stew (pictured on page 25), a northern Italian braise of chicken and vegetables in a tomato sauce, is adapted from Marcella Hazan's book *Essentials of Italian Cooking* (Knopf, 1992).

- 1/4 cup canola oil
 - 1 3-4-lb. chicken, cut into 8 pieces
 - Kosher salt and freshly ground black pepper, to taste
 - 1/2 cup flour
 - 1 tsp. minced rosemary
 - 2 cloves garlic, minced
 - 1 bay leaf
 - 1 medium carrot, cut into 1/4" pieces
 - 1 medium red bell pepper, stemmed, seeded, and thinly sliced
 - 1 small yellow onion, thinly sliced
 - 1 stalk celery, thinly sliced
 - 2/3 cup dry white wine
 - 1 28-oz. can whole peeled tomatoes, crushed by hand
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- 1 tbsp. finely chopped parsley

Heat oil in an 8-qt. saucepan over medium-high heat. Season chicken with salt and pepper and dredge in flour. Working in batches, cook chicken until browned, 10-12 minutes. Transfer chicken to a plate; set aside. Add rosemary, garlic, bay leaf, carrot, bell pepper, onion, and celery to pan; cook until golden, 6-8 minutes. Add wine; cook, stirring and scraping browned bits from bottom of pan, until reduced by half, about 3 minutes. Return chicken to pan and add tomatoes; bring to a simmer. Cook, covered, until chicken is tender, about 30 minutes. Uncover and stir in parsley. Using tongs, transfer chicken to a serving platter; spoon sauce over the top.