

Chicken Marengo

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chicken thighs (for six persons)
1 teaspoon salt
black pepper (to taste)
garlic powder
2 tablespoons olive oil
2 tablespoons butter
1 large onion, coarsely chopped
2 cloves garlic, chopped
1/2 pound sliced fresh mushrooms
1/2 cup white wine
3/4 cup chicken stock
1 teaspoon dried oregano
1 can (3-1/2 ounce) sliced black olives

Season the chicken pieces with garlic powder, salt and pepper. In a large skillet, heat the oil and butter. Brown the chicken on all sides. Remove the chicken from the skillet. Add the onion, garlic and mushrooms. Saute' for about 5 minutes. Remove from the pan with a slotted spoon. Dispose of the excess oil.

Return the chicken pieces to the skillet. Add the wine, chicken stock, oregano and olives. Cover. Simmer until the chicken is tender, about 25 to 30 minutes. Add the sautee'd mushrooms, onion and garlic.

(If the sauce is too thin, ladle 1/4 cup into a small bowl and set aside to cool. Stir some flour into the bowl and whisk to combine. Stir the flour sauce into the skillet.)

Return the skillet to a simmer, uncovered, and stir to thicken.

Serve with rice or pasta.

Per Serving (excluding unknown items): 789 Calories; 64g Fat (78.1% calories from fat); 8g Protein; 32g Carbohydrate; 9g Dietary Fiber; 62mg Cholesterol; 5047mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Vegetable; 1/2 Fruit; 12 1/2 Fat.