

Eadie's recipe for Chicken Scarpariello

Ingredients:

2 – 3 Tbs. Olive oil
4 Links Italian sausage
8 chicken thighs, skin-on – bone in
1 Medium yellow onion, finely diced
4 Cloves garlic, peeled, and sliced thinly
1 Cup dry white wine
2/3 Cup pickling liquid from the cherry peppers
6 to 8 hot cherry peppers, cored, seeded, and coarsely chopped
2 Tbs. Fresh oregano, finely chopped
4 Tbs. Flat-leaf Italian parsley, finely chopped
Salt & freshly ground black pepper
Juice and grated rind of 1 lemon
4 Tbs. Flat-leaf Italian parsley, finely chopped

Preparation: Heat a large sauté pan over medium heat, add just enough olive oil to cover the bottom. Add the sausages and sauté, regulating the heat to reduce spattering. Turn regularly until they've browned; about 8 minutes. Remove and reserve.

Add the chicken pieces to the sauté pan and cook, turning occasionally, until the pieces are golden brown all over; about 15 minutes. Remove the chicken pieces from the pan and reserve on a plate, covering them with aluminum foil.

Add the onions and garlic, and sauté until the onion has wilted.

Raise the heat to high, and add the wine. Boil for about 2 minutes, stirring with a wooden spoon to loosen any bits of chicken and sausage that have caramelized on the bottom of the pan.

Lower the heat to a simmer and add the pickling liquid, the cherry peppers, the oregano, and parsley. Taste for seasoning and add salt and pepper as necessary. Simmer for four or five minutes to concentrate the sauce.

While the liquid is simmering, cut the sausages into rounds. Return the sausages and chicken to the pan, and allow to simmer for about 12 minutes. Stir in the lemon juice and rind and simmer for another minute or two.

To Serve: Remove the chicken and sausage pieces to a platter, cover with the sauce and garnish with the parsley. Most neighborhood restaurants serve *Chicken Scarpariello* as main dish, without a “side order” of pasta; so follow their lead, but be sure to have plenty of good crusty bread on hand for your guests to use for mopping up the sauce.