

YUMMY CHICKEN



½ cup chicken broth	½ cup white wine
1 ounce dried ceps or morels	¼ cup olive oil
2 chickens cut into pieces	2 to 4 cloves garlic
2 cups diced onion	¼ cup brandy
6 cups Italian plum tomatoes	2 bay leaves
½ cup black olives	1 T. oregano
¼ cup chopped sun dried tomatoes	1 T. basil
3 T. capers	1 T. red wine vinegar
½ cup fresh parsley	salt and pepper

Sauté chicken in olive oil. Remove to platter. Combine broth, wine and mushrooms. Simmer 15 minutes. Add garlic and onion, cook 5 minutes. Add chicken to pan. Add brandy. Add rest of ingredients except parsley. Simmer 30 minutes. Add parsley and 1 pressed garlic clove. Simmer 5 minutes. Sprinkle with additional parsley.