



ITALIAN HUNTER'S CHICKEN CACCIATORE

PAIR WITH TERROIR COLLECTION 2013 SPLITRAIL MERLOT

Yield: 6 Portions

INGREDIENTS

1kg bone-in chicken thigh	500ml red wine	1 rosemary sprig
2 red onions, diced	500ml chicken stock	5 cloves, ground
50ml Calabrian chili paste	100ml olive oil	2 bay leaves
2 clove garlic, minced	250gr mushrooms	
4 tomatoes, peeled/diced	1 cinnamon stick	

METHOD

1. Using vegetable oil and over high heat, thoroughly brown chicken pieces in large casserole then remove and set aside.
2. In the same casserole on medium heat, sauté onion, garlic, mushrooms and spices in olive oil until aromatic. Add tomato and chili paste and continue to sauté until the color deepens then deglaze with wine and then stock.
3. Bring to a simmer and adjust seasoning before returning the chicken to the mix. The liquid and vegetables should come about half way up the chicken (not completely covering it).
4. Braise for 3 hours at 250°F or until meat is tender and comes away from the bone easily.
5. Garnish with generous amounts of shaved hard cheese and enjoy with grilled bread or Italian egg noodles. Serve with Terroir Collection 2013 Splitrail Merlot.