

Pollo alla Tornabene

(Baked Chicken Thighs with Tomatoes and Onions)¹

Serves 6

1/3-cup safflower oil
10 to 12 chicken thigh pieces, with skin on
Salt and freshly ground pepper
¼ cup extra virgin olive oil
1 medium onion, chopped
2 14.5 oz cans - Hunts Diced Tomatoes with Roasted Garlic (the big HEB in San Marcos)
¼ tsp sugar
Pinch of cayenne pepper
1/3 cup fresh cilantro, finely chopped

Heat the safflower oil in a frying pan and brown the chicken well on each side over high heat. Transfer to a baking dish, skin side down.

Season with salt and pepper.

Pour off the oil, but leave the bits and pieces stuck to the frying pan, heat the olive oil and cook the combined onion, tomatoes, sugar, and cayenne pepper over high heat for 5 minutes, stirring often

Spoon the sauce over the chicken and sprinkle with the chopped cilantro. Put into a cold oven on the lower shelf and turn the heat on to 350°F.

Cook for 45 minutes.

This is a delicious dish and is just as good when reheated.

¹ Recipe is from *La Cucina Siciliana di Gangivecchio* by Wanda and Giovanna Tornabene and translated by Michele Evens. This book was found through two references in the *New York Times*, one in the travel section and the other in a food section. Gangivecchio is a 14th century monastery, which was purchased by the Tornabene family about two hundred years ago. Within the past twenty years part of it was converted to a small hotel, and the dining room where the monks ate was converted to a restaurant. Michele Evans negotiated an arrangement with the Tornabene family to prepare a cookbook from their outstanding recipes. She could do so only if the contract stipulated that the book would never be published in Italian. It won the *NY Times* Cookbook of the Year Award. Ann and I stayed there three nights in May of 2002. The food was gourmet quality. Incredibly, the charge for a hotel room, breakfast and dinner was \$115 per day for the two of us. Gangivecchio is located about three hours southeast of Palermo in the heart of the Madonie Mountains. The web page is: