

CHICKEN MARENGO

SERVES 12

For sautéing the chicken:

7 ½ cut up frying chicken
Olive oil
Cognac
1 ½ cup minced onions
Salt and pepper
About 1 ½ tsp Italian seasoning

The garniture:

3 dozen large mushrooms
24 ¾-inch slices of French bread
3 dozen large peeled raw shrimp
3 28 oz cans of whole peeled tomatoes seeded juiced (remove juice), coarsely chopped.
6 large cloves of garlic, pureed or finely minced
¾ tsp Italian seasoning
12 eggs
30 small sliced black olives
6 Tbsp chopped fresh parsley

Other ingredients:

Olive oil
Butter
Salt and pepper
1 ½ cups dry white wine

Sautéing the chicken: Dry chicken thoroughly. Film pan with 1/16 inch of olive oil heat to very hot but not smoking, and add the chicken, skin side down. When chicken is golden brown on one side, in 5 minutes, turn and brown on other side, taking 10 to 12 minutes in all.

Pour in the cognac and ignite it with a match shaking pan by handle, let flames rise for a minute, then extinguish with cover. Mix the onions into the liquid in the pan, season chicken with salt, pepper, and herbs.

Cover the pan again, and cook at a slow simmer for 12 minutes. Turn chicken, baste with pan liquid, cover and cook 12 minutes longer.

While the chicken is cooking or before, prepare the garniture as follows:

The mushrooms: Break stems from the mushrooms; wash and pat dry in paper towels. Mince stems and set aside. Place caps in a stainless pan with 9 Tbsp wine, ¾ tsp salt, and 3 Tbsp butter; bring to simmer, cover, and simmer slowly for 5 minutes. Set aside.

The croutons: Pour a 1/8 inch layer of oil in the frying pan, and set over moderately high heat until very hot but not smoking. Lightly brown both sides

of $\frac{3}{4}$ inch rounds of French bread in the hot oil until lightly browned. Drain on a plate lined with paper towels.

The shrimp: In the same frying pan, adding more oil if needed, sauté the shrimp, shaking and swirling pan for a minute or two until they begin to stiffen (do not over cook!). Season rapidly with salt and pepper, and pour in 1 cup of wine. Swirl a moment more over heat, and transfer shrimp with their juices to a bowl.

The tomato and mushroom sauce: Add another 2 to 3 Tbsp of oil to the frying pan, stir in the minced mushroom stems, tomatoes, garlic, herbs, and salt and pepper to taste. Cover pan and simmer 5 minutes until tomatoes exude their juices, then uncover pan and cook over moderately hot heat (add liquid from shrimp and mushrooms at this point) until juices have almost evaporated.

The French fried eggs: Pour about 1 inch of olive oil into the small sauce pan and heat to very hot but not smoking. One at a time, break an egg into a small bowl or a ladle and tip into the hot oil. Immediately roll egg against side of pan with spoon to give it an attractive oval egg shape. Let cook about 1 minute, remove to drain on plate. Continue with other eggs.

Final assembly and serving: It is important at serving time that all parts of this dish are hot. Preheat the oven to 400 degrees. When chicken is tender, remove it to a side dish, and spoon excess fat out of the pan.

Pour in tomato/mushroom sauce, return chicken to the pan, baste it, and simmer for a moment to blend flavors.

Correct seasoning.

Just before serving, reheat croutons and eggs in hot oven for a moment, reheat shrimp and mushrooms together in mushroom pan. Turn chicken out onto a hot platter. Arrange croutons around the edge of the platter, topping them with an egg or shrimp. Arrange the mushroom caps over the chicken, and the olives. Sprinkle parsley over the eggs. Bring platter to the table.