

Chicken In Red Wine Vinegar Sauce

- 1 3-pound chicken, cut up
 - Coarse salt and freshly ground pepper to taste
 - 2 tablespoons unsalted butter
 - 3 cloves garlic, peeled and crushed
 - 1/2 cup red wine vinegar
 - 2 tablespoons cognac
 - 1 tablespoon tomato paste
 - 1/3 cup chicken stock
 - 2 tablespoons chopped Italian parsley
1. Pat the chicken pieces dry with paper towels. Season with salt and pepper.

2. Melt the butter in a large heavy skillet. Add the garlic and a few pieces of chicken so that the pan is not overcrowded. Sauté the chicken pieces a few at a time until browned (about 10 minutes), turning them frequently. Pour off the fat.

3. Add the vinegar and scrape up the cooking juices. Mix together the

cognac, tomato paste and chicken stock. Add to the pan and bring to boil. Return all the chicken pieces to the pan, stir well and cook for further 10 to 15 minutes over moderate heat. Correct seasoning.

4. Arrange on a heated serving dish and sprinkle with the parsley.

Yield: 4 servings. ■

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