



CHICKEN CACCIATORE

- 1 Boiler Fryer Chicken
- 2 Medium Onions
- 2 ½ Cups Diced Tomatoes
- 8 Ounces Tomato Sauce
- 1 Clove Garlic
- 1 Small Hot Pepper
- 1 Bay Leaf
- ½ Teaspoon Celery Seed
- 1/8 Teaspoon Sage

DIRECTIONS

1. Rub chicken with flour seasoned with salt and pepper.
2. Brown on all sides in hot fat.
3. Remove chicken from pan.
4. Cook onions until golden.
5. Drain off excess fat. Add remaining ingredients to skillet.
6. Blend, cover and simmer for 30 to 45 minutes.
7. Add browned chicken.
8. Simmer until tender, about 1 hour.