



Donna's Mom's Chicken Cacciatore

Donna (Essad) Tantillo's mother. Rena (Rossetto) Essad was born and raised in Weed, CA. Her parents, Antonio Rossetto and Amalia (Silvestro) Rossetto were from Cavaso di Tomba near Venice.

Ingredients:

- 1 onion, diced
- 1 6 ounce can pitted black olives
- 2 cloves garlic, chopped
- 1 14 ounce can stewed tomatoes
- 2 stalks of celery, diced
- 1 8 ounce can of tomato sauce
- 1 tablespoon butter (optional)
- 1 cup red wine
- 2 tablespoons of olive oil (if no butter, add a little more oil)
- 1 bay leaf
- 1 4-pound chicken, cut up (or use chicken parts)
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon Italian seasoning
- 1 cup fresh button mushrooms, cut into quarters
- ½ cup bell pepper, diced
- Salt and pepper to taste

Sauté onion, celery and garlic in butter and/or olive oil. Add chicken and brown on all sides. Add parsley, bell pepper, tomato sauce, stewed tomatoes, olives, mushrooms, wine, Italian seasoning, garlic powder, onion powder, bay leaf, salt and pepper. Simmer for about one hour until chicken is tender.