

Chanticleer Chicken with Sweet Red Peppers

Serves 4

Chicken

1-whole fryer chicken, quartered
2-tablespoons olive oil
1 ½ - teaspoon kosher salt
½ -teaspoon fine, freshly ground black pepper

Sauce

¼ cup olive oil or clarified butter
2 large red bell peppers, seeded, cut lengthwise into strips about ½ inch wide
1 large yellow onion, sliced into thin strips
3 cloves of garlic, minced
1- teaspoon kosher salt
¼ - teaspoon fine, freshly ground black pepper
1 cup of Chanticleer Cabernet Sauvignon
1 cup of chicken broth
1 cup peeled, seeded and diced tomatoes with juice (or 1-15 oz. can of diced tomatoes with liquid)
2-tablespoons tomato paste
4 fresh thyme sprigs (or 1-teaspoon of dried thyme)

1. Prepare the chicken: Brown skin on both sides of chicken parts over medium heat in frying pan with olive oil, season with salt and pepper.

(Alternative method: Mix olive oil with salt and pepper. Brush chicken parts with olive oil mixture. Grill chicken over coals or gas barbecue until skin is crisp and medium brown.)

2. Prepare the sauce: Add the olive oil or clarified butter to a 6 to 8 quart pan over medium heat on stovetop. Add pepper strips and sauté until slightly softened, about 3 minutes. Add onions and cook until limp, about 5 minutes. Add garlic, salt and pepper and sauté 2 additional minutes. Add remaining ingredients and bring to a low simmer.

3. Add the browned chicken parts to the sauce mixture. The liquid should cover the chicken; if not, add more chicken stock. Simmer over low heat for 1 hour or until chicken is tender and begins to fall off the bone. Season salt and pepper to taste.

4. To serve: Accompany with grilled polenta or serve on top of cooked spaghetti topped with fresh grated Parmesan cheese.