



Chicken Fricco

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3-4 Lb. (1.5-2 kg) of chicken parts (thighs/drumsticks will come out juicier, but white meat good too)
- 2 cups of your favourite white wine (if you wouldn't drink it, please don't cook with it)
- 4 cloves garlic, chopped
- 1/2 cup black olives, pitted & chopped
- 2 tablespoons capers
- 3-4 tablespoons rosemary leaves, chopped
- 3 tablespoons olive oil
- salt & pepper to taste

Instructions

This is a classic meat dish from my parents' home town in Italy, [Gubbio](#). This can be done with any meat with bone in it - I've also used lamb and rabbit with this recipe (sometimes mixed in the same batch for variety) to great effect. Although I've never tried it, duck or goose *MAY* be a bit greasy/heavy in this application.

1. Pour olive oil into pan on medium-high heat.
2. Brown chicken pieces and set aside.
3. Add garlic to remaining oil, and heat until softened or browned (too much browning=bitter).
4. Mix chopped rosemary to wine, and pour into pan. Wine mixture should come

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- up about 1/3 up the chicken in the pan.
5. Raise heat to bring to boil, then lower to simmer. Cover and continue simmering for around 60 minutes.
 6. Once chicken is cooked, raise heat again, add capers and chopped olives, and reduce sauce into an almost gravy-like consistency (thickness to taste) for 5-7 minutes.
 7. Serve with lots of great bread to dip in the fantastic sauce. Freezes well.

Serves four-five generously