

Etruscan Chicken

Ingredients

•8 chicken parts

- 1 Tbsp white wine vinegar
- 1/4 cup olive oil
- 1 red onion, chopped
- salt to taste
- 1 cup white wine
- 1/4 cup pine nuts or almonds
- 1/4 cup raisins
- 1/4 to 3/4 cup black olives
- 2 Tbsp minced rosemary
- 2 Tbsp minced sage

Directions

Place the chicken parts in a large bowl and cover with water. Add the vinegar and set aside.

Heat olive oil in a sauté pan over medium heat. Add the onion and sauté, stirring occasionally, until light brown, about 10 minutes.

Drain the chicken and pat dry. Add the chicken to the pan, skin-side down, and cook until golden. Turn and cook for 3 more minutes. Season with salt to taste. Add the wine, bring to a boil, cover, lower heat to medium-low and simmer for 20 minutes.

Stir in the pine nuts and raisins. Cover, turn temperature to low, and continue cooking for 10 more minutes. Stir in the olives, rosemary and sage. Cover again, turn off heat and let rest for 20 minutes before serving.