

Chicken Cacciatore (Gail)

1-3 lb chicken (any type chicken)

$\frac{1}{4}$ c. oil

$\frac{1}{2}$ cup ch onion

$\frac{1}{3}$ cup gr. pepper (celery)

$1\frac{3}{4}$ cup tomatoes (or juice)

1 or 2 minced garlic

Mushrooms (opt)

$\frac{1}{2}$ tin t. sauce (8oz)

$\frac{1}{4}$ cup Red Wine or
Wine vinegar (opt)

1 Tsp salt

$\frac{1}{4}$ tsp pepper

$\frac{1}{4}$ tsp dried thyme or
oregano

1 bay leaf

Put chicken in pan, saute in
oil add onion, pepper & garlic.
Add rest of ingreds, simmer
(over)

uncovered 30 to 40 till done