

# Chicken Marengo

This was the dish served to Napoleon after he had fasted through his victory at Marengo. Composed of findings from the nearby countryside, the dish was such a success that from there on in, Napoleon's chef had to prepare it after every battle. It is a good buffet casserole which profits by a day's aging, refrigerated.

## Ingredients and Preparation

6 to 8 pounds chicken parts

Sauté until delicately colored:

Thinly sliced 1 onion in 1/2 cup olive oil then remove. Add the chicken pieces and brown on all sides. Add 1/2 cup dry white wine, 2 crushed garlic cloves, 1/2 teaspoon dried thyme, 1 bay leaf, Sprigs of parsley, 1 cup chicken stock or broth, 2 cups Italian-style tomatoes.



Cover and simmer about 1 hour, until tender. When the meat is done, remove it to a platter. Strain sauce and reduce it about 5 minutes and season to taste.

Sauté 16 to 20 tiny white onions, peeled; 1 pound mushrooms, sliced; Sauté in 1/4 cup butter, Juice of 1 lemon

Arrange chicken quarters, mushrooms, onions, and; 1 cup pitted black olives in a deep earthenware casserole. Sprinkle over all with 1 jigger brandy.

Add the sauce and reheat in a 350°F oven. Remove bay leaf. Garnish with chopped parsley. Serve with cooked rice. Makes 8 to 12 servings.