

# HOW TO MAKE

## Chicken sauté with capers and olives

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2 onions</li><li>• A 28 oz can of peeled tomatoes</li><li>• 4 to 5 stems of basil, stems discarded</li><li>• 1 oz butter</li><li>• 2 TBS olive oil</li><li>• 6 drumsticks or thighs, skin on and bone in</li><li>• Salt and pepper</li><li>• 1 cup dry white wine</li><li>• 2 TBS rice vinegar or white wine vinegar</li><li>• 2 TBS capers</li><li>• 1 cup pitted black olives (Kalamata)</li></ul>	1	Peel and dice the onions. Chop roughly the tomatoes in their can. Chop the basil in a chiffonade.	<ul style="list-style-type: none"><li>• 2 onions</li><li>• A 28 oz can of peeled tomatoes</li><li>• 4 to 5 stems of basil, stems discarded</li><li>• 1 oz butter</li><li>• 2 TBS olive oil</li><li>• 6 drumsticks or thighs, skin on and bone in</li><li>• Salt and pepper</li><li>• 1 cup dry white wine</li><li>• 2 TBS rice vinegar or white wine vinegar</li></ul>	
	2	Melt butter and olive oil in a Dutch oven. Sear the meat on all sides and set aside. Place the diced onions in the pan and cook them until they become soft and a light golden color. Put the meat back, season and add the vinegar and the wine. Stir well and add the tomatoes. Cover and cook for about 25 minutes.		
	3	Add the olives, capers and basil and cook 10 more minutes (uncovered).	<ul style="list-style-type: none"><li>• 2 TBS capers</li><li>• 1 cup pitted black olives (Kalamata)</li></ul>	
	4	Serve with white or pilaf rice, or fresh pasta or even polenta.		