



MARIMAR ESTATE
VINEYARDS & WINERY

Pollo con Samfaina

(Chicken in a Samfaina Sauce of Mediterranean Vegetables)

Serves 4-6

One 3- to 4-pound chicken, cut into 6 or 8 serving pieces

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

2 tablespoons olive oil

1 large onion, sliced

3 large garlic cloves, minced

4 large tomatoes (2 pounds), chopped

1/2 cup dry white wine

1/2 cup full-bodied brandy

1/3 pound Spanish Ibérico or Serrano Spanish ham,
in one slice, cut into 1/4-inch dice

1 red bell pepper, seeded and cut into 1/2-inch dice

1/2 pound mushrooms, halved or quartered
depending on size

1/2 pound eggplant (preferably the long, thin
Japanese variety), unpeeled, cut into 1/2-inch dice

1/2 pound small zucchini, sliced

1/2 tablespoon chopped fresh rosemary leaves

1 tablespoon chopped fresh oregano, thyme,
or marjoram leaves (or 1/2 tablespoon dried)

1 bay leaf

10 pitted flavorful black olives such as Kalamata,
halved

Pat chicken dry and season with 1/4 teaspoon each salt and pepper. Heat oil in a large lidded casserole and brown chicken over medium heat; be careful not to overcook breast. Remove from casserole and set aside.

Drain off most of the fat, leaving just 1 or 2 tablespoons. Add onion and garlic; cook over low heat for 5 to 10 minutes, or until soft. Add tomatoes, increase heat, and cook another 5 to 10 minutes. Add wine and cook until dry. Add brandy and, when hot, flambé. Cook, stirring, for 3 to 5 minutes or until dry. Add all other ingredients, including remaining salt and pepper. Return chicken to casserole, mixing with vegetables. Reduce heat to low, cover and simmer slowly for 20 to 30 minutes (make sure legs and thighs are cooked through). Taste for seasoning. Remove bay leaf. Serve warm, with brown rice or good crusty bread.

Wine Pairing:

Marimar Estate La Masía Pinot Noir

Recipe from:

The Catalan Country Kitchen, page 74
by Marimar Torres