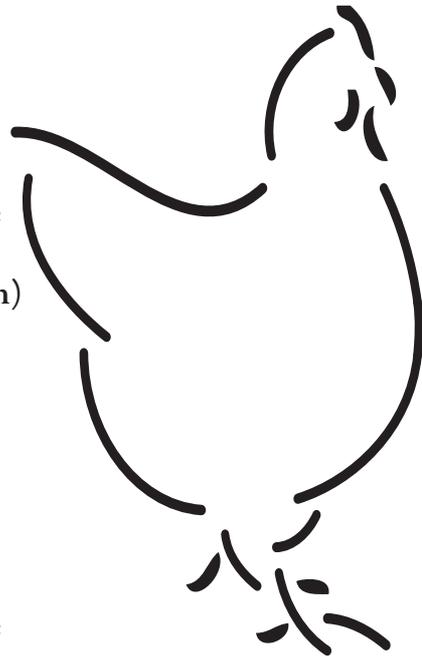

Chicken Vesuvio

My parents had frequented a restaurant in Chicago where a chicken dish was served that my father loved, it was called: Chicken Vesuvio. In 1960 our family moved from Chicago to Los Angeles. Because we were moving away, my mother asked the restaurant owner for the recipe, but he refused to give it to her. She managed to find a similar recipe elsewhere, and when they set up residence in L. A., she started making the dish, trying to get it to taste exactly like the one my dad fondly remembered in Chicago. Whenever she asked him how he liked it—if it was close to the original—he'd say, "It's good...but not quite the same." "Try a little more oregano." or "Try a little less cheese"...etc. This went on for six years until they went back to Chicago for a visit. The first place they headed was that Italian restaurant. My father of course, ordered the Chicken Vesuvio. He took one bite, looked thoughtful and said to my mom..."Yours is better!"

1 cut up frying chicken
½ cup flour combined with:
3 teaspoons paprika
1 teaspoon oregano
1 teaspoon garlic salt
4 tablespoon Parmesan cheese
⅓ cup olive oil
(or enough to sauté chicken)
1½ cups dry red table wine

2 pounds baking potatoes
¼ cup butter, oil or margarine
(or a combination)
½ teaspoon salt
½ teaspoon pepper
4 tablespoon Parmesan cheese
½ teaspoon oregano



1. Preheat oven to 350 degrees.
2. Dip chicken in seasoned flour (or you can shake ingredients in a plastic bag). Reserve excess seasoned flour.
3. Sauté chicken in oil in a large pan until browned.
4. Place browned chicken pieces in a large ovenproof casserole.
5. Cut potatoes lengthwise into wedges (sixths or eighths depending on their size). Sauté in the oil (butter or margarine) until browned on all sides. Do not crowd pieces; you may have to do this in several batches. Sprinkle with salt, pepper, Parmesan cheese and oregano. Add to casserole with chicken pieces.
6. Stir 2 tablespoons of the reserved seasoned flour mixture with 1½ cups of wine. Mix well and pour over the chicken and potatoes.
7. Bake uncovered at 350° for one hour or until done.