



## Zicu Zicu

A family favorite the way Sam remembers it from his grandmother Leonarda Ferlito Bonacorsi's kitchen

Please bear with me on this one- quantities are approximate- adjust to your own taste and per what you have on hand.

This was originally prepared mostly with rabbit, but as rabbit is not easily available, we typically make it with boneless, skinless chicken thighs as they retain a characteristic similar to rabbit.

### Ingredients:

garlic, onion, olive oil, salt, chicken or rabbit pieces, canned tomatoes (or fresh, skins removed), potatoes

This is what I do for our family of seven. Start with a few tablespoons of olive oil in a large pan (be generous). Saute a large chopped onion or two and a couple of tablespoons of minced garlic. After the onions start to wilt and look clear, add the chicken or rabbit pieces (as many servings as you need for your family). Brown the meat slightly in the oil mixture, do not overcook. Add one or two quarts of canned tomatoes, or skin the equivalent\* and add them.

Cover and let it simmer for about 20 minutes while you prepare the potatoes.

Peel the potatoes (whatever amount your family will eat) and cut into bite size pieces. When chicken is looking just about done, add potatoes and replace cover. Continue to cook covered for another 15 minutes or so. It should be very broth-y at this point. When meat and potatoes are both clearly done, remove cover and continue to cook until broth evaporates to a more concentrated consistency (less thick than spaghetti sauce, more thick than broth).

Salt as needed. Drizzle some extra olive oil if desired.

We usually serve with a salad and crusty bread. The best part is dipping the bread in the sauce.

Warming it the next day you will need to add water.

\*note, to skin tomatoes, plunge into boiling water until the skin cracks, then remove with slotted spoon. Place in cool water. Skins will slide right off.