



PINDAR'S SWEET SCARLETT CHICKEN CACCIATORE

A GOURMET MEAL THAT WILL TAKE YOU THREE MINUTES TO PREPARE

- 1 large can of crushed tomatoes (29 oz.)
- Salt & pepper to taste
- 2 cloves garlic (chopped or whole)
- 6 chicken legs or 4 chicken breasts; wash in cold water (*you may remove skin*)
- Sweet basil - 2-3 leaves (or 1/4 tsp dry sweet basil)
- 1 cup Pindar's Sweet Scarlett wine

Place all of the above ingredients in a medium size pot, cover and simmer slowly for 2 hours. Serve with Linguine or your favorite pasta. Enjoy your meal with a glass of the remaining Sweet Scarlett (*slightly chilled*)...and that's it!