

The Pepper King's Chicken Scarpiello recipe:

Courtesy of Bill Roehl

- 5 to 7 new potatoes quartered
- 5 fresh hot cherry peppers sliced thin and soaked in white wine vinegar overnight (or buy them in jars)
- 3 bell peppers (yellow, green, and red) diced
- 5 garlic cloves minced
- 1 medium yellow onion diced
- 1lb chicken breasts - diced. Salt, pepper and roasted red pepper flake to taste.
- 1lb sausage - cut into 1" hunks
- Olive oil
- Butter
- Salt
- Pepper
- White wine
- Chicken broth

Directions

1. Add olive oil (one turn of the pan) & butter to a pan over med. heat.
2. Add garlic and onions, salt and pepper and potatoes.
3. Cook until softened.
4. Once soft, remove from pan and set aside.
5. At the same time, in a different pan add one turn of the pan of olive oil and add chicken.
6. Cook chicken until browned (about three minutes per side).
7. Remove chicken and set aside.
8. Add more olive oil and brown sausage until cooked through.
9. Set aside.
10. Once potatoes are cooked add more olive oil and butter and sauté all the peppers together adding about two tablespoons of the vinegar solution until soft.
11. Once cooked add vegetables to pan with drippings from the meat and add about 1/4 cup of white wine.
12. Bring to a boil and scape bottom of pan to pick up drippings.
13. Add 1/2 cup of chicken broth and meat and let cook down.
14. Remove from heat and serve immediately.