

Mexican Chicken with Grapes (Pollo a la Uva)

Author: Diana Kennedy's book, *The Essential Cuisines of Mexico*

Carolyn T's
Cookbook

Servings: 8



3 pounds chicken pieces, breasts and thighs, or your choice
2 tablespoons butter
2 tablespoons vegetable oil
salt and pepper to taste
1 cup onions, thinly sliced
2 whole garlic cloves, chopped
2 stalks celery, chopped
2 pounds tomatoes, fresh or canned, chopped, about 4 1/4 cups
1/4 teaspoon thyme, or 6 sprigs fresh
1/4 teaspoon marjoram, or 6 sprigs fresh
2/3 cup dry white wine
1 pound grapes, seedless

Serving Ideas: The sauce is delicious - you will find yourself trying to scoop up every morsel. So you can serve it with a plain carb (rice, for instance) or with hot flour tortillas.

Categories: Chicken

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 386 Calories; 24g Fat (57.7% calories from fat); 23g Protein; 17g Carbohydrate; 2g Dietary Fiber; 113mg Cholesterol; 132mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 1/2 Fruit; 3 Fat.
Your Text Here

Notes: My suggestion is that once the chicken is cooked through (you could do this earlier in the day), allow it to cool enough so you can handle it. Remove all the chicken from the bones and continue with the sauce as indicated. When you're ready to serve it, reheat the sauce and add the chicken to the sauce until everything is heated through. You could either scoop pieces into tortillas and eat that way, or on a plate with a carb side dish. The original recipe calls for cooking a whole chicken, then cutting into pieces after the baking. My dish was cooked completely on the stovetop, which worked just fine. I used additional garlic just because.

Description: Delightful rich sauce with grapes adorns chicken pieces

1. Preheat oven to 350. Heat a medium-sized dutch oven over medium high heat.
2. Add oil and butter to pan. Brown chicken pieces in fat until golden brown on both sides. Season with salt and pepper; remove and set the chicken aside.
3. In the same pan, fry the onion, celery and garlic over low heat for about 5 minutes. Add the tomatoes and herbs to the pan. Place the chicken pieces on their sides (standing up as much as possible) and place in oven for 20 minutes.
4. Remove lid and turn chicken pieces over and replace lid. Continue baking for another 20-25 minutes. Turn off oven. Transfer chicken pieces to a warmed serving dish and place the dish in the oven.
5. Pour the vegetable mixture into a blender and blend (be careful it doesn't blow off the lid - hold top with a towel) until smooth. Return this sauce to the pan and cook over medium heat until it has reduced and thickened (sauce will spit some - be careful), about 10 minutes. Add the wine and continue simmering for about 3 minutes, stirring from time to time. Add the grapes and continue to cook for about 2-3 minutes until grapes are heated through. Pour the sauce and grapes over and around the chicken and serve immediately.