

# Chicken Marengo

2 lb bone-in chicken pieces

1 tsp coarse pepper

1 clove garlic

1/3 cup all-purpose flour

1 tsp seasoned salt

3 Tbsp oil

1 (3 oz) can mushrooms or 3/4 cup fresh sliced mushrooms

1 (1 lb) diced tomatoes

1 cup dry white wine

salt to taste

Sprinkle chicken with pepper. Combine flour and seasoned salt; dredge chicken in seasoned flour. Reserve remaining seasoned flour.

Heat pressure cooker or large skillet; add oil and garlic. Brown chicken lightly; remove chicken and garlic. Add mushrooms, tomatoes, and 1/2 cup wine; replace chicken.

**Pressure cooker:** Cover securely and cook 10 minutes. Let pressure drop naturally.

**Large Skillet:** Cover and simmer over low heat until chicken is no longer pink in the center, about 40 minutes.

Remove chicken; add remaining 1/2 cup wine and salt to taste.

Add enough cold water to the remaining seasoned flour to make a smooth thin paste; add to cooker/skillet while stirring or whisking. Simmer until thickened.

Serve over cooked rice.