

cook about 15 minutes or longer, or until chicken feels springy to the touch and is golden brown. Drain on paper towels. For the chicken pieces to fry properly, the pan must not be too crowded. If necessary, fry the chicken in 2 batches. Serve with lemon wedges on the side.



Spiedini di Pollo

Skewered Chicken Wrapped
in Prosciutto

Serves 4

Chunks of chicken breast are wrapped in prosciutto and threaded on skewers along with cubes of rustic bread and rosemary sprigs. The prosciutto gives the chicken a woody flavor and keeps it moist; the bread becomes crisp and golden; and the aromatic rosemary perfumes the whole. Everyone raves about this dish.

*2 whole chicken breasts, split,
skinned, and boned*

12 slices prosciutto, cut in half

*28 pieces rustic bread, cut into
1-inch dice*

24 small sprigs fresh rosemary

Extra-virgin olive oil

*Salt and freshly ground black
pepper to taste*

(Continued)

Separate the tenderloin from the chicken breasts. Cut the tenderloin in half; cut each breast into 4 pieces. Wrap each piece in a slice of prosciutto. Have 4 skewers ready. Thread a cube of bread on each one; then next to it add a sprig of rosemary, then a piece of chicken, then another cube of bread. Continue alternating the ingredients using 6 pieces of chicken, 7 cubes of bread, and 6 sprigs of rosemary for each skewer. Brush the skewers with olive oil and season with salt and pepper to taste. Grill or broil until chicken is just firm to the touch and a little springy.

Pollastrini alla Diavola

G R I L L E D G A M E H E N S I N L E M O N
A N D B L A C K P E P P E R

Serves 4

Game hens are split down the back, opened flat, and marinated in extra-virgin olive oil, lemon, and crushed black peppercorns. Then they are grilled, either on an outdoor grill or on a *gratella*, a cast-iron stovetop grill widely used in Italy and available here in gourmet cookware stores. A broiler also works quite well. The game hen cooks quickly, remains juicy all the way through, and turns golden brown and crisp on the outside. We had the definitive version of this dish in a restaurant in Frascati with bruschetta and prosciutto as an antipasto, a lettuce salad afterward, and cool white wine.

P O L L A M E E C A R N E

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