

Chef from the Hood Recipes



Chef:

Paul Pedroni

Restaurant:

Rose Catering

Recipe:

Swiss-American BBQ'd Chicken

Ingredients

24 hours ahead, combine the following ingredients to make a basting sauce:

- 2 peeled & chopped yellow onions
- 1 medium bunch chopped celery
- 1 bunch chopped parsley
- 6 cloves finely chopped garlic
- 1 seeded, finely chopped green bell pepper
- 1 bottle of dry white wine

While coals start, prepare chicken for BBQ Rinse and pat dry chicken pieces and rub them all over with olive oil, then sprinkle with salt and pepper. (1 chicken serves 3 to 4; ask your Fiesta/Pacific butcher to cut chicken into 1/4's 1/2's or pieces.) Tie a bundle of rosemary with string to make a basting switch. Place chicken on medium coals, and baste constantly while it cooks. Turn chicken to SLOWLY cook all sides. Keep basting and DO NOT let it BURN! When skin is crispy and golden and there is no resistance in movement between the thigh and drumstick joint, the chicken is done. Serve with Pedroni's World Famous Potato Salad!

. Pedroni's Original Potato Salad recipe was sent to me by
. Chef Paul Pedroni, the third generation keeper of his
. prized family recipe. But when I went to retrieve it from
. my computer, this chicken recipe mysteriously appeared
. in its place. Was it the power of the Petaluma pyramid
. keeping the potato salad recipe a secret? (Look closely
. around Petaluma. You'll notice a pyramid theme in much
. of the architecture.) Mystified, I pulled on my old Nancy
. Drew hat and pondered this idea. Then I remembered an
. old Petaluma riddle. "Why did the chicken cross the
. road? Answer: To be barbecued and served next to the
. potato salad from Pedroni's Deli!". A long-time fixture of
. Downtown Petaluma, the wonderful Pedroni's Deli is now
. gone. But thankfully their potato salad lives on. It's now
. offered at Fiesta and Pacific's deli counters! This Pedroni
. family secret recipe barbecued chicken makes a great
. side for their potato salad!