

John's Utica Chicken Riggies
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1 stick butter
1 teaspoon black pepper
1 pint heavy cream
1 ½ cups crushed tomato
1 ½ - 2 cups grated Pecorino Romano cheese (6 oz. or 34 tablespoons)
¼ cup “heavy cream sherry” (e.g. Oloroso – see next page)

4 tablespoons olive oil
2 tablespoons chopped garlic
3 large skinless boneless chicken breast halved (about 2 pounds)
1 jar (12 ounces) sliced cherry peppers (e.g. Cora Oh So Hot or Flora) or a little less than ½ of a 32 oz. jar of whole hot cherry peppers, sliced (careful about getting pepper juice on your hands or in eyes). Remove any pepper stems.

4 tablespoons olive oil
4 bell peppers (orange, yellow, red, and green), remove core & seeds, cut into 1-inch pieces lengthwise & then cut each slice into 3-4 pieces.
8 ounces mushrooms, sliced

1 pound rigatoni

1 bunch fresh parsley (optional)

Takes about 2 hours and 45 minutes to make (most of the time is cooking down the sauce). If you can still whisk the sauce while you are cutting the peppers, mushrooms, and chicken, then you can do that while the sauce is cooking down. Otherwise, pre-cut before starting. The most difficult part is getting all parts finished at the same time. The sauce takes about 120 minutes, the chicken/pork takes about 45 min., and the pasta takes about 40 minutes. (25 minutes to boil the water plus 15 minutes to cook). The mushrooms and bell peppers take about 15 minutes.

Sauce: 1n first 3-quart sauce pan (Large amber glass):

Melt butter. Cook black pepper until slightly hot. Slowly whisk in heavy cream until foamy. [Whisk constantly on lowest heat]. Add ½ of parsley (optional). Slowly whisk in 1 cup of cheese. Whisk in crushed tomato and sauce will be orangish. Add sherry. Whisk on low (0-1.5) heat until almost thick. This takes up to 130 min., depending on how much liquid and cheese were added. The sauce will thicken more when it cools. Adding more cheese can reduce the time.

Start below cooking of chicken after cooking the sauce for 90 minutes.

Chicken: In 12-inch (large) skillet:

Heat garlic and olive oil. Cut chicken into 2-inch by 1-inch strips and add. Sear chicken. Add hot peppers and ½ cup hot pepper juice. Cook on medium heat (2-5) until the chicken is cooked. Reduce heat and stir occasionally.

Peppers & Mushrooms: (Start peppers and mushrooms about the time you put the pasta in the water.)

While still whisking the sauce - in another 3-quart pan (Flower pattern bottom of double broiler): Add olive oil, bell peppers, mushrooms & stir. Cover and cook on medium heat 15 minutes or until tender, stirring frequently.

Pasta: In a large stock pot:

Add 6 quarts water, salt (optional), and oil (optional). Heat water to boiling. Stir in 1 pound rigatoni and cook for 15 minutes.

Strain pasta and add to a large pasta dish. Strain chicken and bell peppers together (remove most liquid). Mix chicken and peppers into pasta. Pour on sauce and mix thoroughly. Sprinkle with parsley and Pecorino Romano cheese. Serve immediately or cover with foil and keep in oven at 250 degrees. Makes 6 to 8 servings.

Specific timing examples:

11:00; 3:00 Start preparing cheese sauce – melt butter, etc.

11:20-11:40; 3:20-3:40 Add rest of sauce ingredients while whisking.

11:40-11:50; 3:40-3:50 Prepare to make meat and vegetables. Cut vegetables and get utensils and other ingredients ready while whisking sauce.

11:50-12:00; 3:50-4:00 cut meat into pieces.

12-12:10; 4-4:10 Remove most seeds and slice hot peppers

12:45; 4:45 Start cooking meat in garlic, oil, and hot peppers. Stir occasionally.

1:05; 5:05 Start boiling 6 qts of water. Switch meat to smaller burner. Start heating oil for vegetables.

1:20; 5:20 Start cooking vegetables. Stir frequently.

1:25; 5:25 Add pasta to boiling water.

1:40; 5:40 Strain pasta and other ingredients to large bowl and mix. Enjoy.







Note: These pictures are a mixture of chicken and pork, but only use chicken now because it is too hard to get the different types of meat cooked right at the same time.

















Oloroso ("scented" in Spanish) is a variety of sherry produced by oxidative aging. It is normally darker than amontillado and has a higher glycerin content, which makes it smoother and less dry. Oloroso is usually dark and nutty.

Unlike the fino and amontillado sherries, in oloroso sherries the flor yeast is suppressed by fortification at an earlier stage. This causes the finished wine to lack the fresh yeasty taste of the fino sherries. Without the layer of flor, the sherry is exposed to air through the slightly porous walls of the American or Canadian oak casks, and undergoes oxidative aging. As the wine ages, it becomes darker and stronger and is often left for many decades.

Oloroso sherry is also the base for many of the sweet sherries developed for the international market, such as Bristol Cream, in which oloroso is sweetened and sometimes has the color removed by charcoal filtering to achieve a desired effect.



Sherry is a fortified wine made from white grapes that are grown near the town of Jerez, Spain. In Spanish, it is called *vino de Jerez*.

The word "sherry" is an anglicization of Jerez. In earlier times, sherry was known as *sack* (from the Spanish *saca*, meaning "a removal from the solera"). In Europe, "Sherry" is a protected designation of origin; in Spanish law, all wine labeled as "sherry" must legally come from the Sherry Triangle, which is an area in the province of Cádiz between Jerez de la Frontera, Sanlúcar de Barrameda, and El Puerto de Santa María. In 1933 the Jerez *Denominación de Origen* was the first Spanish *denominación* to be officially recognized in this way, officially named *D.O. Jerez-Xeres-Sherry* and sharing the same governing council as *D.O. Manzanilla Sanlúcar de Barrameda*.

After fermentation is complete, sherry is fortified with brandy. Because the fortification takes place after fermentation, most sherries are initially dry, with any sweetness being added later. In contrast, port wine (for example) is fortified halfway through its fermentation, which stops the process so that not all of the sugar is turned into alcohol.

Sherry is produced in a variety of styles, ranging from dry, light versions such as finos to darker and heavier versions known as olorosos, all made from the Palomino grape. Sweet

dessert wines are also made, from Pedro Ximenez or Moscatel grapes. Sherry is regarded by many wine writers as "underappreciated" and a "neglected wine treasure".

<http://en.wikipedia.org/wiki/Sherry>

<http://www.nextag.com/oloroso-sherry/products-html>

Pecorino



Country of origin	Italy
Source of milk	Sheep
Texture	Hard

Pecorino is the name of a family of hard Italian cheeses made from ewe's milk. The word derives from Italian *pecora* meaning 'sheep', which in turn is from the Latin *pecus* meaning livestock.

Overview



Ultra-Seasoned Pecora cheese made of Sardinian cheese. Produced and distributed from Genova.

Of the four main varieties of Pecorino, all of which have Protected Designation of Origin (PDO) status under European Union law, Pecorino Romano is probably the best known outside Italy, especially in the United States, which has been an important export market for the cheese since the 19th century. Most Pecorino Romano is produced on the island of Sardinia, though its production is also allowed in Lazio and in the Tuscan Province of Grosseto.

The other four mature PDO cheeses are the Pecorino Sardo from Sardinia; Pecorino Toscano, whose production was already attested by Pliny the Elder in his *Natural History*; Pecorino Siciliano (or Picurinu Sicilianu in Sicilian) from Sicily and Pecorino di Filiano from Basilicata.

All come in a variety of styles depending on how long they have been aged. The more matured cheeses, referred to as *stagionato* ("seasoned" or "aged"), are harder but still crumbly in texture and have decidedly buttery and nutty flavors. The other two types, *semi-stagionato* and *fresco*, have a softer texture and milder cream and milk tastes.

Tradition



Pecorino of Filiano

In Southern Italy, it is traditional to add black peppercorns or red chilli flakes to Pecorino, producing what is called Pecorino Pepato (literally, "peppered Pecorino"). Today many other additions are made, for example walnuts or rocket or tiny pieces of white or black truffle. In Sardinia, the larvae of the cheese fly are intentionally introduced into Pecorino Sardo to produce a local delicacy called casu marzu.

A good Pecorino Stagionato is often the finish of a meal, served with pears and walnuts or drizzled with strong chestnut honey. Pecorino is also often used to finish pasta dishes, and used to be the natural choice for most Italian regions from Umbria down to Sicily, rather than the more expensive Parmigiano-Reggiano. It is still preferred today for the pasta dishes of Rome and Lazio, for example Pasta dressed with sugo all'amatriciana, Pasta Cacio e pepe, and Pasta alla Gricia.

<https://en.wikipedia.org/wiki/Pecorino>