

SQUAB WITH BALSAMIC VINEGAR

(Piccione in Casseruola all'Aceto Balsamico)

INGREDIENTS:

Servings: 2 people

Olive oil	2 tbs
Thick slice of streaky bacon or pancetta	1
Large, cleaned squab	1
Fresh rosemary sprigs	3
Juniper berries	1 tsp
Fresh sage leaves	3
Unpeeled garlic clove	1
Salt and freshly ground pepper	to taste
Dry white wine	60 ml
Meat stock (preferably homemade)	60 ml
Balsamic vinegar	2 tsp

Servings: 4 people

Olive oil	4 tbs
Thick slices of streaky bacon or pancetta	2
Large, cleaned squabs	2
Fresh rosemary sprigs	6
Juniper berries	2 tsp
Fresh sage leaves	5
Unpeeled garlic cloves	2
Salt and freshly ground pepper	to taste
Dry white wine	120 ml
Meat stock (preferably homemade)	120 ml
Balsamic vinegar	1 tbs

Servings: 6 people

Olive oil	60 ml
Thick slices of streaky bacon or pancetta	3
Large, cleaned squabs	3
Fresh rosemary sprigs	8
Juniper berries	1 tbs
Fresh sage leaves	7
Unpeeled garlic cloves	3
Salt and freshly ground pepper	to taste
Dry white wine	180 ml
Meat stock (preferably homemade)	180 ml
Balsamic vinegar	1 tbs

Servings: 8 people

Olive oil	80 ml
Thick slices of streaky bacon or pancetta	4
Large, cleaned squabs	4
Fresh rosemary sprigs	11
Juniper berries	2 tbs
Fresh sage leaves	10
Unpeeled garlic cloves	4
Salt and freshly ground pepper	to taste
Dry white wine	240 ml
Meat stock (preferably homemade)	240 ml
Balsamic vinegar	2 tbs

Servings: 10 people

Olive oil	90 ml
Thick slices of streaky bacon or pancetta	5
Large, cleaned squabs	5
Fresh rosemary sprigs	14
Juniper berries	2 tbs
Fresh sage leaves	12
Unpeeled garlic cloves	5
Salt and freshly ground pepper	to taste
Dry white wine	300 ml
Meat stock (preferably homemade)	300 ml
Balsamic vinegar	2 tbs

Servings: 12 people

Olive oil	100 ml
Thick slices of streaky bacon or pancetta	6
Large, cleaned squabs	6
Fresh rosemary sprigs	16
Juniper berries	2 tbs
Fresh sage leaves	15
Unpeeled garlic cloves	6
Salt and freshly ground pepper	to taste
Dry white wine	360 ml
Meat stock (preferably homemade)	360 ml
Balsamic vinegar	2 tbs

TOOLS:

Casserole or saucepan with lid
Boning knife
Cutting board
Wooden spoon
Skimmer

PREPARATION:

Pour the olive oil in a casserole or saucepan. Add the pancetta. *Place the bird atop the pancetta..* Place a rosemary sprig in the cavity. Add the sage, juniper berries, the remaining rosemary sprigs and garlic around the bird. Sprinkle generously with salt and pepper inside and outside the bird. Sprinkle the wine over. Add the meat stock.

Simmer, covered, for 30 minutes over moderate heat. When done, transfer the bird to a cutting board and remove the breast. Tent it with aluminum foil to keep it warm. Return the rest of the bird to the pan. Cook for an additional 10 minutes. Cut the breast into strips. Remove the meat from the pan. Skim the fat from the pan and add the balsamic vinegar. Remove from heat. Arrange the breast strips and thighs on a serving plate. Spoon the sauce over and serve.

This recipe comes from the *Ristorante Giardino*.