

### **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	to taste
Dry white wine	1/4 cup
Meat stock (preferably homemade)	1/4 cup
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	to taste
Dry white wine	1/2 cup
Meat stock (preferably homemade)	1/2 cup
Balsamic vinegar	1 tbs

Servings: 6 people

Olive oil	1/2 cup
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	to taste
Dry white wine	3/4 cup
Meat stock (preferably homemade)	3/4 cup
Balsamic vinegar	1 tbs

Servings: 8 people

Olive oil	1/2 cup
Thick slice 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	to taste
Dry white wine	1 cup
Meat stock (preferably homemade)	1 cup
Balsamic vinegar	2 tbs

Servings: 10 people

Olive oil	1/2 cup
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	to taste
Dry white wine	1 1/4 cups
Meat stock (preferably homemade)	1 1/4 cups
Balsamic vinegar	2 tbs

Servings: 12 people

Olive oil	1/2 cup
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	to taste
Dry white wine	1 1/2 cups
Meat stock (preferably homemade)	1 1/2 cups
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 sprig 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*.