

# CHICKEN BIG MAMOU PASTA

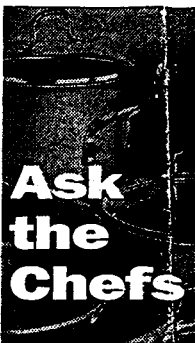
(from Magnolia Cafe, Philly)

by Aliza Green

Special to the Daily News

Yo, Chefs!

The Magnolia Cafe makes one of the most incredible pasta dishes that I have ever had. Please tell me the recipe. I'm begging! The dish is Chicken Mamou, and it would make an excellent selection for your readers who like spicy pasta dishes.



— Lisa Waring Manayunk

Dear Lisa,

Sam Talucci, owner of the Magnolia Cafe, says Chicken Big Mamou is their single most requested recipe. It has been on the menu since the Cafe opened 10 years ago. It's named after a town in Louisiana called Big Mamou.

Magnolia Cafe serves Chicken Big Mamou over penne pasta. This recipe serves 8; to serve 4, just make half the chicken (Part 2 below) and freeze the extra sauce (Part 1) for another meal.

## MAGNOLIA CAFE'S CHICKEN BIG MAMOU

Part 1

- 1/2 pound butter (or a little less)
- 1 cup chopped onions
- 1 tablespoon minced garlic
- 3/4 teaspoon cayenne pepper
- 3/4 teaspoon black pepper
- 3/4 teaspoon white pepper
- 2 teaspoons dried thyme
- 3/4 teaspoon dried basil
- 3 cups chicken broth
- 1/4 cup Worcestershire sauce

usually only 1 or 1/2 needed.

- 1 tablespoon Tabasco sauce
- 5 tablespoons tomato paste
- 1/4 cup sugar
- 4 cups tomato sauce (bought or homemade)

Melt butter and add onions, garlic and seasonings. Cook until onions are light brown. Mix in 1 cup chicken broth, Worcestershire, Tabasco and tomato paste. Simmer for 10 minutes, adding more chicken broth if sauce gets too thick. Add sugar and tomato sauce and return to a boil. Lower heat and simmer on low for 30 to 40 minutes, stirring occasionally.

Part 2

- 1/2 pound butter (or 1/4)
- 2 1/2 teaspoons salt
- 3/4 teaspoon dried basil
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground cumin

- 3/4 teaspoon white pepper
- 3/4 teaspoon granulated garlic
- 1/4 teaspoon black pepper
- 1 pound boneless, skinless chicken, cubed (tenders or breast) (1 1/2 lbs)

Melt butter, add seasonings and cook over low heat for 10 minutes. Stir in chicken cubes and cook until they are tender (about 10 minutes). Add sauce from Part 1 and cook together 5 minutes. Serve over pasta.

Bow tie pasta

If you have anything you'd like to ask a local chef — the recipe for a favorite restaurant dish, the secret technique for getting a tricky sauce to turn out right, hints on how to rid your kitchen of food odors — send it to us, and we'll track down an answer. The address:

Ask the Chefs  
Philadelphia Daily News  
Box 7788

Philadelphia, Pa. 19101

Include your name, address and phone number. If we print your question, we'll send you a cookbook.

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