Another typical dish from the Pyrenees by way of Nevada is this chicken recipe:

Le Poulet Basquise

3½ pounds chicken pieces
salt and pepper
3 tablespoons oil
4 tomatoes, blanched and peeled
6 green peppers, seeded and cut in thin strips
2 slices *jambon de Bayonne* (Basque-style ham) cut in ½-inch cubes, or use lean ham or bacon
1 onion, sliced into rings
1 cup sliced mushrooms
1½ cups dry red wine
¼ cup pimientos
2 tablespoons minced parsley

Season chicken with salt and pepper. Heat oil in a skillet, and brown chicken. Add tomatoes, peppers, ham, onions, mushrooms, and wine. Cover, and cook over low heat for 30 minutes or until chicken is done. Garnish with chopped parsley and pimientos. Makes 4 servings.

The following is a versatile dish that makes a fine spur-of-the-moment meal for breakfast, lunch, or dinner. It uses many of the same ingredients as Le Poulet Basquise — onions, peppers, and ham — but the result is an entirely different dish.

Basque Piperade

¼ cup olive oil
¼ cup butter
½ green pepper, seeded and thinly sliced
½ red bell pepper, seeded and thinly sliced
½ medium onion, peeled and sliced
1 clove garlic, minced
1 cup diced cooked ham (preferably jambon de Bayonne)
2 tomatoes, peeled, seeded, and coarsely chopped
salt and pepper
9 eggs
3 anchovy fillets, drained and chopped

Heat 2 tablespoons each olive oil and butter in a skillet. Sauté green and red peppers, onion, and garlic until soft, for about 3 minutes. Stir in ham, tomatoes, salt and pepper, and cook uncovered over low heat for 15 minutes or until most of the liquid from the tomatoes has evaporated. Remove from skillet to a bowl.

Beat eggs with anchovies. Heat remaining olive oil and butter in a skillet. Pour in eggs, and stir quickly with a fork until eggs are almost set. Add warm vegetable-and-ham mixture to eggs, stirring gently. Stop stirring, and continue to cook until edges of eggs are set. Cut into wedges to serve. Makes 6 servings.

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