

Chicken Marsala, an Italian-American classic.

(serves 4)

Ingredients

4 skinless, boneless chicken breasts which have been pounded to 1/4 inch thickness

All purpose flour for dredging, seasoned with kosher salt and freshly ground pepper

1/4 cup olive oil

8 ounces mushrooms, sliced

1/2 cup chicken stock

1/2 sweet Marsala wine

2 tablespoons butter, unsalted and chilled

chopped parsley for garnish

Method

Dredge the chicken in the seasoned flour. In a large skillet heat the oil over medium high heat. Fry the chicken until golden brown, about 5 minutes per side. Take care not to over crowd the pan, if necessary fry the chicken in batches. When cooked, keep the chicken warm on a preheated platter and tent loosely with foil.

Brown the mushrooms in the same pan. Deglaze the pan with the Marsala, scrapping all the delicious bits off the bottom of the pan. Add the chicken stock and allow the sauce to thicken slightly. Check the seasoning.

Stir in the chilled butter and return the chicken to the pan. Allow the chicken to heat through. Garnish with parsley before serving.

Buon Appetito!