



RECIPES

Chicken Chablis

5 Tbsp. butter
2/3 cup Chablis wine
2 whole boneless skinless chicken breasts, halved
1 3 oz. can sliced mushrooms
flour
salt and pepper
Swiss cheese, sliced

Melt 2 Tbsp. butter in a skillet, stir in drained mushrooms and saute' for 5 minutes over low heat. Remove mushrooms from skillet using a slotted spoon and set aside. Lightly flour, salt, and pepper chicken breasts. Add 3 more Tbsp. butter to skillet and brown the chicken breasts. Remove chicken from skillet, add Chablis, and bring to a boil while scraping the skillet bottom and sides. Stir in reserved mushrooms and remove from heat. Place browned chicken breasts in a casserole dish. Pour the mushroom and wine mixture over the chicken and bake uncovered for 35 minutes in a 350 degree oven. Turn chicken over, spoon mushrooms back on top of chicken and cover with Swiss cheese slices. Bake 15 minutes longer, basting frequently. Serve with salad and French bread.