

Chicken Saute with Chanterelles

Ingredients

6		Chicken breasts
1	lb	chanterelles, fresh, cleaned, and sliced
1		onion, minced
2	cloves	garlic, finely minced
1	C	chicken stock
¼	C	dry white wine or bourbon
1	C	heavy cream
¼	tsp	nutmeg, freshly ground
1½	Tsp	olive oil
1½	Tsp	butter
		Salt to taste

Directions

Brown the chicken breasts in butter and olive oil. Remove from pan. Saute the onion, garlic, and chanterelles until the onion is translucent, but not browning. Deglaze the pan with wine or bourbon. Add the stock, nutmeg, and reserved chicken. Cover the pan and cook over medium-low heat for 10-15 minutes until the chicken is done, but not overcooked. Remove the chicken to a heated platter, turn the heat to high, reduce the sauce to about ½-¾ cup. Add salt to taste. Then add the cream; bring to a boil, and reduce the sauce to desired consistency. Pour the chanterelle sauce over the chicken and serve.

Variations: Reduce the sauce lightly and serve with fresh fettuccine and lots of black pepper, accompanied with a Sauvignon Blanc. When using bourbon, instead of white wine, reduce the sauce until it is very thick and serve with rice or a mixture of white and wild rice, accompanied by a medium bodied Cabernet Sauvignon or Merlot. Serves 6.