

Deidre Sartain

semi finalist

Chicken Terragon

INGREDIENTS:

2 cups white cooking wine

1 lemon

3 tbsp. tarragon, chopped

2 cups sliced mushrooms

1 lb chicken breast fillets (I use thin sliced)

1 tbsp. butter

1/2 tsp. salt

1/8 tsp. pepper

1/4 cup whipping cream

1. Salt and pepper the chicken.

2. Marinate chicken in 3/4 c. white wine, 1/2 tsp. lemon juice for about an hour.

3. Heat 1/2c. white wine and lemon juice (1 tsp.) and butter until bubbly.

4. Add chicken. Sauté chicken for 5 to 6 minutes over medium heat (or until the bottom is white). Turn chicken; saute until white throughout. Remove chicken; set aside.

5. Add mushrooms and remainder of wine. Sauté mushrooms until tender. Add cream. Heat gently over low to med. heat (you don't want it to boil). When cream sauce has thickened, pour over chicken in a platter or dish.

6. Garnish with mushrooms and chopped tarragon.