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# Grilled Chicken Breast Dijonaise

*LeMont Restaurant - Mount Washington, PA  
Pittsburgh Chefs Cook Book - 1989*

Servings: 1

**1 (6 to 8 ounce) breast of chicken**  
**1/2 cup oil**  
**1/4 cup fresh lemon juice**  
**1/2 teaspoon fresh ground black pepper**  
**SAUCE**  
**3 teaspoons tarragon vinegar**  
**2 teaspoons dry white wine**  
**1 teaspoon tarragon**  
**1/2 teaspoon ground white pepper**  
**2 teaspoons Dijon mustard**  
**1/2 pound butter**

Marinate the chicken in oil, lemon juice and pepper.

Grill the chicken until done.

In a small pan, combine the vinegar and white wine. Reduce to two teaspoons.

Remove, add the tarragon and pepper. Whisk in the butter until thick. Whisk in the mustard.

Pour over the grilled chicken.

Serve immediately.

**Chicken, Grilled**

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*Per Serving (excluding unknown items): 2634 Calories; 294g Fat (98.1% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 497mg Cholesterol; 2003mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 58 1/2 Fat; 0 Other Carbohydrates.*