
Breasts of Chicken in White Wine II

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

12 whole chicken breasts, split (24 halves)
1/2 cup butter or margarine
2 cups finely chopped onion
1/2 pound small mushrooms
2 cloves garlic, crushed
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon thyme
2 cans (3-1/2 cups) chicken broth
4 cubes chicken bouillon
2 cups sauterne wine

Wash the chicken breasts. Dry and remove the skin.

In a skillet with some of the hot butter, gently brown the breasts a few at a time (add more butter as needed). Remove the chicken as it is browned. Add the onion, mushrooms and garlic. Saute', stirring, for about 5 minutes. Remove from the heat.

In a bowl, combine the flour with the seasonings. Stir into the onion mixture. Gradually stir in the broth and crumble the cubes. Bring to a boil, stirring constantly. Reduce the heat and add the sauterne.

Preheat the oven to 400 degrees.

Add the chicken breasts to the wine mixture.

Bake, covered, for 30 minutes.

(May be prepared earlier in the day and baked in the oven just before serving, Freezes well.)

Yield: 18 to 24 servings

Chicken

Per Serving (excluding unknown items): 7647 Calories; 422g Fat (53.0% calories from fat); 753g Protein; 90g Carbohydrate; 8g Dietary Fiber; 2476mg Cholesterol; 11692mg Sodium. Exchanges: 3 Grain(Starch); 105 1/2 Lean Meat; 5 Vegetable; 18 1/2 Fat.