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# Chicken Dijon

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

**2 broiler-fryer chickens, cut in pieces**

**2 tablespoons olive oil**

**1 teaspoon salt**

**1/4 teaspoon pepper**

**1/2 teaspoon thyme**

**1/2 teaspoon tarragon**

**1/8 teaspoon cayenne pepper**

**1 bay leaf**

**1 cup Chardonnay**

**1/2 cup chicken broth**

**3 egg yolks**

**2 tablespoons Dijon-style mustard**

**1/4 cup sour cream**

Dry the chicken. Brown in hot oil over high heat. Sprinkle with the spices. Add the bay leaf, wine and broth. Cover and simmer gently until the chicken is just tender, about 45 minutes. Remove the chicken and keep warm.

Beat the egg yolks and mustard together. Gradually stir in two to three tablespoons of the hot cooking liquid, stirring to blend thoroughly. Return the yolks and the sauce to the pan. Cook, stirring, over low heat just until the liquid is slightly thickened.

Remove from the heat and blend in the sour cream. Pour the sauce through a strainer over the chicken.

Yield: 6 to 8 servings

## **Chicken**

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*Per Serving (excluding unknown items): 749 Calories; 57g Fat (84.5% calories from fat); 14g Protein; 9g Carbohydrate; 1g Dietary Fiber; 663mg Cholesterol; 3093mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 10 Fat; 0 Other Carbohydrates.*