

Chicken Marsala III

Theresa Duggan

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

2 pounds chicken cutlets
1/2 pound butter
1/4 cup olive oil
flour
salt (to taste)
pepper (to taste)
1 pound mushrooms
1 shallot
1 1/2 cups Marsala wine
1 bunch minced parsley (for garnish)
2 lemons, halved

Melt 1/4 pound of butter in a skillet. Add the olive oil. Dredge the chicken in flour seasoned with salt and pepper. Saute' to a golden brown. Place the chicken in a baking pan. Set aside.

Slice the shallots and mushrooms. Melt the remaining butter and saute' the shallots and mushrooms. Remove from the heat.

Add the wine and one tablespoon of minced parsley. Simmer for 5 minutes.

Squeeze the juice of two lemons over the chicken. Pour the sauce over the chicken. Cover and cook for 15 to 20 minutes.

Garnish with parsley.

Per Serving (excluding unknown items): 2486 Calories; 240g Fat (91.5% calories from fat); 13g Protein; 37g Carbohydrate; 6g Dietary Fiber; 497mg Cholesterol; 1915mg Sodium. Exchanges: 4 1/2 Vegetable; 1/2 Fruit; 47 1/2 Fat.