

Fillets of Chicken with Cucumber

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The Church of St. Michael and St. George - St. Louis, MO - 1985

*2 chicken breasts
2 ounces butter
12 small whole onions
2 ounces flour
1/2 pint stock
1 pound small mushrooms
1/4 pint heavy cream
4 ounces bacon, diced
1 large cucumber, peeled
and diced
1 glass Madeira wine
chopped parsley (for
garnish)*

In a skillet, melt the butter. Add the chicken.
Cook for 10 to 15 minutes. Remove the chicken
and keep hot.

Add the onions and mushrooms. Saute' until
tender. Sprinkle with flour. Gradually stir in the
stock and cream.

In a separate pan, cook the bacon and
cucumber. Add to the sauce.

Add the Madeira and cook slowly for 5 minutes.

Arrange the chicken on a serving platter. Pour
the sauce over the top. Garnish with the
chopped parsley.

Serve with rice with grated carrot added.

Per Serving (excluding unknown
items): 3215 Calories; 202g Fat
(56.5% calories from fat); 181g
Protein; 169g Carbohydrate; 28g
Dietary Fiber; 755mg Cholesterol;
2735mg Sodium. Exchanges: 3
Grain(Starch); 22 Lean Meat; 21
1/2 Vegetable; 1/2 Non-Fat Milk; 26
Fat.