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# Mustard Chicken in Wine Sauce

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

Servings: 4

**1 whole frying chicken, cut into pieces**  
**2 tablespoons peanut oil**  
**2 large cloves garlic, peeled and thinly sliced**  
**2 tablespoons shallots, chopped**  
**1/2 cup Chenin Blanc wine**  
**1 cup leeks, washed, drained and sliced into two-inch lengths**  
**2 tablespoons Dijon-style mustard**  
**1/2 cup whipping cream**  
**salt (to taste)**  
**pepper (to taste)**

Heat a large frying pan or wok. Add oil. Saute' the chicken over high heat, stirring until browned. Remove. Drain the oil from the pan and discard. Saute' the garlic and shallots in the pan for 1 minute. Add the wine and chicken. Cover and simmer until the pieces are tender - about 15 minutes.

Increase the heat to high and add the leeks. Toss and cook for 1 minute. Add the salt and pepper. Cover and cook over medium heat for 3 minutes. Add the mustard and cream. Toss and serve. If the sauce is too thick, add more wine.

## **Chicken**

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*Per Serving (excluding unknown items): 182 Calories; 18g Fat (86.1% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 16mg Sodium. Exchanges: 1 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.*