

Balsamic Garlic Chicken

Ingredients:

12 ea Airline Chicken Breasts
5 lbs Fresh Mushrooms, sliced
¼ cup All-purpose Flour
¼ cup Olive Oil
24 cloves Garlic
1 cup Balsamic Vinegar
2 cups Chicken Broth
4 each Bay Leaves
1 tbsp Fresh Thyme, minced
¼ cup Butter
Salt to taste
Pepper to taste



Directions:

Season the chicken with salt and pepper. Rinse the mushrooms and pat dry. Season the flour with salt and pepper and dredge the chicken breasts in the flour mixture. Heat oil in a skillet over medium high heat and sauté the chicken until it is nicely browned on one side (about 3 minutes). Add the garlic. Turn the chicken breasts and scatter the mushrooms over them. Continue frying, shaking the skillet and stirring the mushrooms. Cook for about 3 minutes, and then add the vinegar, broth, bay leaf and thyme. Cover tightly and simmer over medium low heat for 10 minutes, turning occasionally. Transfer the chicken to a warm serving platter and cover with foil. Set aside. Continue simmering the sauce, uncovered, over medium high heat for about 7 minutes. Swirl in the butter or margarine and discard the bay leaf. Pour this mushroom sauce mixture over the chicken and serve.

Yield: 12 servings