

Northwest Crab Stuffed Airline Chicken

Ingredients:

½ lb Cream Cheese (softened)
½ cup White Onion (minced)
¼ cup Fresh Parsley (chopped)
3 tsp Dill (chopped)
1 tbs Fresh Garlic (minced)
1 tsp Fresh Ground Black Pepper
1 lb Fresh Dungeness Crabmeat
12 ea Airline Chicken Breasts
3 cups All-Purpose Flour
6 ea. Eggs (beaten)
7 cups Fresh Bread Crumbs
¾ cup Butter
¾ cup Vegetable Oil



Directions:

In a medium bowl combine the cream cheese, onion, parsley, dill, garlic and lemon pepper. Add crabmeat and mix thoroughly. Season with salt and pepper to taste. Cover and chill in refrigerator (can be prepared 2 hours ahead). Using a small sharp knife cut in half horizontally through the center of each Airline chicken breast, creating a pocket. Fill each pocket with the crab stuffing. Then dip each chicken piece into flour, eggs and finally bread crumbs to coat. Cover completely. In a large skillet melt butter or margarine with oil over medium heat. Add filled, breaded Airline chicken breast to skillet and sauté until golden brown and cooked through (juices run clear), about 10 minutes each side. Remove from skillet, drain on paper towels and serve.

Yield: 12 Servings