

Featured Recipe **Cranberry Chicken Piccata**



Ingredients:

6-6 oz. Chicken Breasts
1 cup Flour seasoned with salt and white pepper
Zest and juice of 2 lemons
1/4 cup olive oil
3 T. unsalted butter
2 cloves chopped garlic
1/2 cup chopped onion
3 T. dried cranberries
3 T. chopped fresh parsley

1 cup White Wine
1 cup Chicken Broth
Salt and White Pepper (to taste)

Yield: 6-8 people

Holding Time/Shelf Life:

3-4 days

Procedure: Preheat oven to 350 degrees. Cut chicken breasts in half on the diagonal. Place on plastic wrap, fold top of plastic wrap over chicken like a page in a book. Pound the meat flat without cutting through the meat. Soak cranberries in lemon juice, white wine and chicken stock for 20 minutes. Heat olive oil and butter in hot saute pan. Dredge chicken in seasoned flour and saute both sides to golden brown. Place chicken on cookie sheet, put in oven for approx. 10 minutes. Turn saute pan to medium high, add garlic and onions, add 2 T. of flour and cook 2 minutes. Add lemon juice, cranberries, white wine and chicken stock mixture. Cook for approx. 5 minutes. Season with salt and white pepper. Remove chicken from oven and top with sauce, lemon zest and fresh parsley.