

Chicken with Creamy Mushroom Sauce

Serves 4

- 4 boneless, skinless chicken breasts
- Lemon juice
- 4 Tbsp. butter
- 2 Tbsp. minced shallot
- 4 oz. fresh mushrooms, sliced
- 1/4 c. beef bouillon
- 1/4 c. Madeira
- 1 c. heavy whipping cream
- Salt and pepper

On a plate large enough to hold the 4 chicken breasts, sprinkle them with lemon juice and allow to macerate while you begin preparations. Melt the butter in a large sauté pan. Add the shallot and cook to soften before adding the mushrooms. Saute several minutes before moving to the sides of the pan. Cook chicken breasts in the center of the pan, discarding any lemon juice left in the plate. When cooked through on both sides, remove chicken to warmed plate and tent while finishing sauce. Add bouillon and Madeira to mushrooms in pan and boil down over high heat until thickened. Stir in the cream and boil down again until cream has thickened slightly. Season to taste with salt and pepper. Return chicken to pan to warm and coat with sauce before serving.

Serve with Cooper-Garrod Chardonnay