

CHICKEN PICCATE

2 whole chicken breasts, boned and split

½ cup flour

2 tbsp butter

1 tbsp olive oil

2 cups sliced fresh mushrooms

½ cup chopped green onions or chives

¼ cup Madeira wine

¼ cup water

2 tbsp capers

½ tsp salt

½ tsp sweet basil (optional)

Pound chicken breasts to ¼ inch thickness. Cut each in half. Dredge chicken in flour and brown in butter and oil. Remove to a serving platter. Keep warm. Saute mushrooms and onions in same skillet. Stir in Madeira, water, capers, salt and basil. Simmer 5 minutes until sauce thickens. Pour sauce over chicken.

Serves 4

You can also substitute veal for chicken. I have used both and they are both delicious