

Taste of Thirwood

SERVES 4

INGREDIENTS

Chicken Cutlets (2 breasts cut into 8 pieces, pounded out between plastic wrap to equal thickness)

4 oz. Chardonnay (or any white wine)

4 oz. Chicken stock

½ Cup fine breadcrumbs

½ Cup grated parmesan

2 Tb. Capers

Juice of 2 Lemons

1 Tb. Chopped garlic.

1 Tb. Chopped shallots.

4 Tb. Olive oil

1/2 Cup Butter cubed chilled.

¼ Cup olive oil or clarified butter (for sautéing)

Salt and Pepper to taste

Chicken Piccata

PREPARATION

1. Mix breadcrumbs and cheese together. Lightly pound out your chicken cutlets with a meat mallet. Lightly brush the cutlets in the olive oil and dredge in crumb mix, pressing to adhere crumbs.
2. Over medium high heat, pan fry cutlets until golden brown on one side approximately 3 minutes. Turn and fry an additional 2 minutes until cooked through. Remove from pan to a dish and cover with aluminum foil to keep warm.
3. Drain and lightly wipe out pan to remove most of the frying liquid and crumbs. Reduce heat to medium and add 2 Tb. butter along with the shallots and garlic, and quickly sauté for about 30 seconds to soften the shallots and garlic. Be careful not to brown garlic. Deglaze pan with the wine and add the capers, lemon juice and stock. Turn heat to high and reduce to a saucy consistency.
4. Turn off the heat, add the remaining butter and swirl until all the butter is emulsified into the sauce.
5. Plate chicken cutlets with your desired sides and ladle sauce over chicken.

