"Poulet Saute Bercy"
Yield: 2 portions

Ingredients:

1/2 chicken (1 drum, 1 thigh, 1 breast cut into half)
2T clarified butter
1T chopped shallots
1/2 cup white wine
1/2 cup meat glaze
1T lemon juice
3T cold butter
6 slices sauteed mushrooms
6 slices chipolatta sausage
TT salt
1tsp chopped parsley

1) Heat a medium sized saute pan on high and add in the clarified butter
2) Saute the chicken pieces until golden brown and place the saute pan in a 350 degree oven for 10 minutes to finish the cooking of the chicken
3) Remove the chicken from the pan and set aside on 2 plates 1 piece of dark meat with 1 piece of white meat on each plate, heat the pan on high heat and add in the shallots
4) Saute the shallots and deglaze with the white wine, reduce the volume by half and add in the meat glaze
5) Add in the lemon juice and reduce the heat to low and add in the butter stirring quickly to prevent the butter from seperating
6) Add in the mushrooms and sausage and season with salt and finish with parsley
7) Pour the finished sauce over the cooked chicken pieces and enjoy