



"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 chipolata 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 separating
- 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