

Shenandoah Vineyards

CHICKEN BREAST VERONIQUE

1 package chicken breast fillets, skinned
2 Tbsp. butter
2 Tbsp. orange marmalade
1/2 tsp. tarragon
1/2 cup **Shenandoah Vineyards Sauvignon Blanc**
2 tsp. cornstarch
1/2 cup whipping cream
1-1/2 cups seedless grapes

Lightly salt breasts. Melt butter in large skillet over medium heat. Add breasts, sautéing 1 minute on each side. Add orange marmalade, tarragon and wine to skillet. Blend, cover and simmer 5 minutes. Transfer chicken to warm platter. Blend cornstarch with 4 Tbsp. water. Add whipping cream to skillet and gently bring to a rolling boil. Stir in the cornstarch, and grapes. Bring to boil again, pour sauce over breasts and serve.

Makes 5 servings.

Note: You may want to use less cornstarch for a thinner sauce, or add a little more Sauvignon Blanc.

ENJOY!!!

Contributed by: F. R. (Bob) Birgham