

Shenandoah Vineyards

ROASTED BREAST OF CHICKEN HUNTER STYLE

4 to 6 deboned chicken breasts
salt and pepper to taste
3 to 4 Tbsp. flour
2½ Tbsp. peanut oil
2½ Tbsp. butter
3 Tbsp. chopped shallots
1 lb. mushrooms of your choice (shitake, sliced black mushrooms, etc.)
½ cup **Shenandoah Vineyards Sauvignon Blanc**
¼ tsp. chopped tarragon
2 to 3 Tbsp. butter
½ Tbsp. cornstarch and a few Tbsp. cold stock (optional)

Heat oil and butter. Season with salt and pepper and lightly dredge the breast of chicken with flour. Cook in skillet on medium heat until brown.

Finish in oven for 20 to 30 minutes, 375° - 400°. Baste often until juices run clear. Remove the chicken to a warm platter. Sauté the shallots for about 3 to 4 minutes. Deglaze the pan with the **Shenandoah Sauvignon Blanc** and whisk the butter into the sauce. Heat a skillet with a little butter and sauté the mushrooms and season. Place the breasts of chicken on a plate. Pour the sauce over the chicken. Sprinkle the freshly sautéed mushrooms around the chicken like a nest.

If the sauce is not thick enough for your taste, add the diluted cornstarch.

Wine suggestion: Shenandoah Vineyards Sauvignon Blanc

Serves 4 to 6 people

Based on a recipe by Jean-Luc Chassereau