

# Breast of Chicken in White Wine

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 12

*6 whole chicken breasts,  
split, skinned & boned  
1/2 cup margarine  
1 cup onions, finely  
chopped  
1/4 pound small mushrooms  
1 clove garlic, crushed  
1/4 cup flour  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon dried thyme  
leaves, crushed  
1 can (14-1/2 ounce)  
chicken broth  
2 cubes chicken bouillon,  
crumbled  
1 cup sauterne wine (dry  
white wine)*

Preheat the oven to 400 degrees.

In a skillet with half of the margarine, brown the chicken breasts, a few at a time. Add more margarine, if needed. Remove the chicken from the skillet. Set aside.

In the skillet with the remaining margarine, saute' the onions, mushrooms and garlic. Add the flour, salt, pepper and thyme. Blend well with the onion-mushroom mixture. Slowly stir in the chicken broth and crumbled bouillon cubes. Bring to a boil. Reduce the heat and cook until hot and bubbly. Remove from the heat and add the sauterne.

Place the chicken breasts in a baking dish. Add the wine sauce.

Bake, covered, for 30 minutes.

*This chicken recipe freezes well. Divide into portions desired and place in foil baking dishes. Overwrap with freezer paper or foil. Date. To serve: remove the overwrap and bake in a 400 degree oven, covered, for 40 minutes. Stir and bake another 15 minutes.*

Per Serving (excluding unknown items): 339 Calories; 21g Fat (57.8% calories from fat); 31g Protein; 4g Carbohydrate; trace Dietary Fiber; 93mg Cholesterol; 536mg Sodium. Exchanges: Grain(Starch); 4 1/2 Lean Meat; 1 1/2 Fat.