
Chicken or Veal in Wine Sauce

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Servings: 8

4 pounds chicken or veal cutlets, cut in pieces

3/4 cup flour

1 teaspoon salt

1 teaspoon pepper

1 stick butter

1 cup Madeira wine

1 cube chicken bouillon, dissolved in 1/2 cup water

1/2 teaspoon garlic, chopped

3 tablespoons butter

1 pound fresh mushrooms, sliced

1 tablespoon lemon juice

Preheat the oven to 350 degrees.

In a bowl, combine the flour, salt and pepper. Dip the meat in the seasoning mixture. In a skillet, melt one stick of butter. Brown the meat for 2 to 3 minutes on each side. Arrange in a baking dish. Drain the fat from the skillet.

Add the wine, bouillon and garlic. Cook over medium heat. When the liquid is fully blended, pour over the meat.

Brown the mushrooms in three tablespoons of butter and sprinkle with lemon juice. Cover the meat with the mushrooms. Cover the dish with aluminum foil.

Bake for 40 to 50 minutes.

Chicken

Per Serving (excluding unknown items): 200 Calories; 16g Fat (71.2% calories from fat); 3g Protein; 12g Carbohydrate; 1g Dietary Fiber; 43mg Cholesterol; 615mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 0 Fruit; 3 Fat.