

---

# Chicken Veronique III

*Ardell Bretzin*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**6 chicken breasts, boned**  
**2 tablespoons butter**  
**2 tablespoons vegetable oil**  
**1 cup quality dry sherry**  
**1 can cream of chicken soup**  
**1/2 cup cream**  
**10 ounces pineapple tidbits, drained**  
**8 ounces fresh mushrooms, sliced**  
**1 cup seedless grapes**

Preheat the oven to 350 degrees.

In a skillet, melt the butter and oil. Sear the chicken breasts on both sides. Transfer the chicken to a baking pan. Drizzle the remaining oil and butter over the chicken.

Bake in the oven for 30 minutes.

Allow the skillet to cool slightly. Add the sherry to deglaze the skillet. Add the soup and cream, stirring until smooth. Add the pineapple, mushrooms and grapes. Pour over the chicken.

Cover the baking dish with foil. Bake an additional 30 minutes.

(NOTE: Serve with wild rice or egg noodles as a nice compliment.)

## **Chicken**

---

*Per Serving (excluding unknown items): 3998 Calories; 250g Fat (57.0% calories from fat); 375g Protein; 49g Carbohydrate; 5g Dietary Fiber; 1290mg Cholesterol; 2384mg Sodium. Exchanges: 1/2 Grain(Starch); 52 Lean Meat; 2 Vegetable; 1 1/2 Fruit; 17 1/2 Fat.*