
The Copper Kettle`s Breast of Chicken Flambe`

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

12 large chicken breast halves

1/2 cup butter, melted

salt

pepper

paprika

SAUCE

1 can (20 ounce) black Ring cherries and juice

1/4 cup Burgundy wine

2 tablespoons sugar

1/4 teaspoon salt

2 teaspoons cornstarch

1 ounce brandy

Make the sauce: Drain the juice from the cherries, reserving the juice. In a bowl, combine the juice with the wine, sugar and salt. Bring the mixture to a boil and thicken with cornstarch. Add the drained cherries.

Season the chicken breasts with salt, pepper and paprika. Brush them with butter. Cook until tender in the oven or broiler at 350 degrees for about one hour. Remove to a chafing dish.

Pour the cherry sauce over the chicken just before serving.

To flambe': Pour one ounce or more of brandy over the sauce and ignite by holding a match under a spoon filled with more brandy.

Chicken

Per Serving (excluding unknown items): 332 Calories; 21g Fat (59.1% calories from fat); 30g Protein; 2g Carbohydrate; trace Dietary Fiber; 113mg Cholesterol; 214mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.