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# Chicken Sacromonte

*MIramar at the Quay Restaurant - Sarasota, FL*  
*Sarasota's Chef Du Jour - 1992*

Servings: 4

## **SACROMONTE SAUCE**

**1/2 cup butter or margarine**

**2 tablespoons lemon juice**

**1 1/2 cups beef broth**

**8 ounces smoked buffet ham, julienned**

## **CHICKEN**

**1 1/2 pounds boneless/skinless chicken breasts**

**1 cup all-purpose flour**

**1 cup bread crumbs**

**2 eggs**

**4 ounces milk**

**butter**

**grilled tomato (for garnish)**

**fresh parsley (for garnish)**

Make the Sacromonte Sauce: In a saucepan, melt the butter or margarine. When bubbling, add the fresh lemon juice. When the mixture starts bubbling again, add the beef broth. Mix well. Add the strips of ham. Let simmer for 5 minutes. Set aside and keep warm.

In a shallow bowl, beat the eggs with the milk.

Coat the chicken breasts on both sides with flour. Then dip in the egg mixture and bread crumbs.

Place a small amount of butter on a griddle or frying pan. Grill or fry the chicken breasts until done.

Place the chicken breast on a serving plate. Top with the Sacromonte Sauce.

Garnish with grilled tomato and fresh parsley.

Serve with rice or potatoes.

## **Chicken**

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*Per Serving (excluding unknown items): 502 Calories; 28g Fat (50.6% calories from fat); 15g Protein; 47g Carbohydrate; 2g Dietary Fiber; 172mg Cholesterol; 996mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 Fat.*