

Chicken Veronique II

Gloria Donnell

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1 cup seedless grapes
4 chicken breasts
1 teaspoon garlic powder
1/2 teaspoon tarragon
1 cup whipping cream
1/2 cup white wine

In a skillet, fry the chicken. Set aside.

In a saucepan, mix the whipping cream, garlic powder and tarragon. Cook on medium heat.

Add the wine and heat briefly. Remove from the heat.

Add the grapes. Pour the sauce over the chicken.

Serve.

Per Serving (excluding unknown items): 3006 Calories; 196g Fat (60.8% calories from fat); 249g Protein; 35g Carbohydrate; 3g Dietary Fiber; 1069mg Cholesterol; 842mg Sodium. Exchanges: 0 Grain(Starch); 35 Lean Meat; 1 1/2 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat.