

# Patty's Best Ever Chicken Breasts in Creamed Brandy Sauce

*Pat Bussen - West St. Paul, MN*

*Treasure Classics - National LP Gas Association - 1985*

## **Yield: 4 to 6 servings**

*4 boned chicken breasts  
1/2 teaspoon ground ginger  
1 teaspoon white pepper  
1/2 cup flour  
3 to 4 tablespoons butter  
1/2 cup brandy  
2 teaspoons paprika  
1/2 teaspoon thyme  
1/2 pound sliced mushrooms  
1/2 cup heavy cream  
lemon wedges (for garnish)  
chopped parsley (for garnish)  
chopped onion (optional)*

## **Preparation Time: 25 minutes**

### **Cook Time: 20 minutes**

Skin and halve the chicken breasts. Season with ginger and white pepper. Dredge them in flour.

In a skillet, saute' the breasts in butter until they turn a golden brown. Keep them in a shapely portion.

Removing the skillet from the heat, pour the brandy into the skillet and flame the meat. Baste the chicken with the sauce while flaming. Add the paprika, thyme and mushrooms. Pour the cream on top and continue cooking the chicken. Cover them. Turn the breasts over (Depending on the size of the breasts, they take approximately 15 to 20 minutes cooking time).

Arrange the chicken portions attractively on a warmed platter. Reduce the sauce until it really thickens. Add some lemon juice and adjust for seasoning. Pour the finished sauce over the chicken breasts.

Garnish the meat platter with green beans, asparagus tips or broccoli. Sprinkle chopped parsley over the chicken and some lemon wedges.

Best served with wild rice casserole and a cranberry salad.

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Per Serving (excluding unknown items): 5427 Calories; 429g Fat (74.8% calories from fat); 259g Protein; 67g Carbohydrate; 6g Dietary Fiber; 1651mg Cholesterol; 3599mg Sodium. Exchanges: 3 1/2 Grain(Starch); 35 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 64 Fat.