



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Chicken Breasts in Champagne –

4 whole chicken breasts, halved or 8 split chicken breasts

Salt and freshly ground pepper to taste

5 tbl. unsalted butter

½ cup Cognac

3 tbl. all purpose flour

2 tsp. dried tarragon

3 ½ cups nonvintage Champagne

½ cup whipping cream

1. Sprinkle the chicken breasts with salt and pepper. Melt the butter in a medium-size Dutch oven over medium-high heat. Brown the chicken breasts, a few at a time, on all sides, about 10 minutes. Remove from the pan and set aside.

2. Pour the Cognac into the pan, warm it and flame with a match. When the flames subside, stir in the flour and tarragon. Cook 2 minutes, stirring constantly. Gradually whisk in 3 cups of the Champagne. Return the chicken to the pan. Cover and simmer until the chicken is tender, about 45 minutes. (Can be made through this step the day before and refrigerated. Bring to a simmer before continuing.)

3. Remove the chicken to a warmed serving platter. Stir in the remaining ½ cup of Champagne and the cream. Cook the sauce over high heat until reduced and slightly thickened. Pour the sauce over the chicken and serve immediately.

Credit: Silver Palate Good Times Cookbook