

## Chicken Francese

Serves 10

### **Sauce**

8 tablespoon unsalted butter (divided use)

1 cup yellow onion, chopped

2 ½ tablespoon all purpose flour

1 ¼ dry white Vermouth (or dry white wine)

1 cup lemon juice, freshly squeezed

5 ½ cup low sodium chicken stock

Salt and ground black pepper

1. Melt approx. 3 tablespoon of butter in non-reactive medium sauce pan over medium heat. Add onion and cook until translucent, or 2-3 minutes.
2. Add flour and stir until golden brown, or about 1 minute. Whisk in vermouth, lemon juice, and broth; increase heat and bring to a boil, whisking constantly.
3. Lower heat to med-high and cook, whisking occasionally until mixture reduced by 40-50%, or 10-15 minutes.
4. Strain sauce through mesh strainer, return to saucepan and set aside.

### **Chicken**

2 ½ cup all purpose flour

5 large eggs

10 tablespoon milk

10 boneless chicken breasts. Remove tenderloins, trim excess fat. Halved horizontally. Pound to ¼" thickness.

5 tablespoon unsalted butter

5 tablespoon olive oil

5 tablespoon parsley, minced

1. Adjust oven rack to middle level; heat oven to 200. Set a wire rack on rimmed cooking sheet and place in oven. This will be used to keep cooked breast warm.
2. Set another wire rack on a rimmed cooking sheet in prep area.
3. Whisk flour, 2 1/2 teaspoon salt and 3/4 teaspoon ground pepper in a mixing bowl. Add cup or 2 to pie plate.
4. In second mixing bowl whisk eggs and milk until combined. Add cup or 2 to another pie plate.
5. Season each side of pounded cutlet with salt and pepper. Using tongs and working only with 2 cutlets, coat with flour; shake off excess. Transfer to egg/milk. Coat evenly and let excess run off; transfer back to seasoned flour and coat evenly and shake off excess flour. Replenish flour and egg/milk as needed. Place cutlets on wire rack in prep area. Do not stack breaded cutlets! Keep in single layer.

**Chicken Francese (continued)**

6. Heat tablespoon butter and tablespoon olive oil in 12" non-reactive skillet over med-high heat; when foaming subsides, place 4 cutlets in skillet. Cook until golden brown, or 2 minutes. Carefully flip cutlets and continue to cook second side until browned, less than a minute. Transfer cooked cutlets to wire rack in oven.
7. Wipe out skillet with paper towels. Repeat step 6 until all cutlets cooked.

**To finish sauce and serve**

1. Transfer set aside sauce to now empty skillet and set over low heat; cook until sauce is heated through. Whisk in remaining butter; adjust seasoning with salt and pepper. Eye ball volume. It will need to cover 20 cutlets. If too thick, add some chicken stock.
2. Remove cooking sheet from oven. Transfer 4 cutlets to skillets, turning to coat both sides. Transfer 2 cutlets to serving plate. Spoon on 2 tablespoon sauce; garnish with parsley and serve immediately. Balance of sauce can be served on side.