

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.