

Raspberry Chicken

(12 servings)

Ingredients:

6 boneless, skinless chicken breasts
6 tbsp sweet (unsalted) butter
 $\frac{3}{4}$ cup finely chopped yellow onion
 $\frac{3}{4}$ cup raspberry vinegar
 $\frac{3}{4}$ cup chicken stock
 $\frac{3}{4}$ cup heavy cream (or Crème Fraîche)
3 tbsp canned crushed tomatoes
48 fresh raspberries

Directions:

Cut each chicken breast into halves along the breastbone line.
Remove the filet mignon (the finger-size muscle on the back of each half) and reserve for another use.
Flatten each breast half or *supreme* by pressing it gently with the palm of your hand.
Melt the butter in a large skillet. Raise the heat, add the *supremes*, and cook for about 3 minutes per side, or until they are lightly colored.
Remove from the skillet and reserve.
Add the onion to the fat in the pan and cook, covered, over low heat until tender - about 15 minutes.
Add the vinegar, raise the heat and cook, uncovered, stirring occasionally, until vinegar is reduced to a syrupy couple of spoonfuls.
Whisk in the chicken stock, heavy cream (or Crème Fraîche) and crushed tomatoes and simmer for 1 minute.
Return *supremes* to the skillet and simmer them gently in the sauce, basting often, until they are just done and the sauce has been reduced and thickened slightly – about 5 minutes. DO NOT OVERCOOK.
Remove *supremes* with a slotted spoon and transfer to a heated platter.
Add the raspberries to the sauce in the skillet and cook over low heat for 1 minute.
Do not stir the berries with a spoon; merely swirl them in the sauce by shaking the skillet.
Plate the *supremes*, pour the sauce over them, and serve immediately.