

Chicken Provolone

(Serves 10)

Nothing difficult, but something I dreamed up several years ago...and pretty quick.

10 boneless, skinless half chicken breasts brined in salt & sugar for 3 hours, drained, dried & refrigerated.

2 lbs of fresh large white mushrooms

5 tbsp capers

5 Roma tomatoes

10 slices Provolone cheese

1 cup dry white wine

8 tbsp butter

8 tbsp oil

1. Remove seeds from Roma tomatoes & dice into ~ ¼" cubes; place in bowl with drained capers.
2. Slice mushrooms ~ ¼" thick. Lightly sauté mushrooms in 4 tbsp of butter – do not overcook. Remove and hold in a separate bowl.
3. In each of 2 large skillets, melt 2 tbsp of butter and add 4 tbsp of oil. Heat until hot enough to quickly brown the chicken breasts on both sides – you need to get a good browning on the bottom of skillets - turn heat down to continuing cooking breasts another 2 minutes on each side (add a little more oil if necessary) do not over cook. Remove breasts to holding plate.
4. Add wine to skillets to create a glaze.
5. Shortly before serving time, add the mushrooms, tomatoes & capers (MTC) to the glaze...mix thoroughly & remove to holding bowl – leaving the liquid in the skillets. Boil the liquid down until it slightly thickens.
6. Place chicken breasts back in skillets; turn them over to get juices on them and to heat up again.
7. Carefully spoon the MTC carefully onto each breast, and then cover with a slice of Provolone cheese (try to keep as much of the MTC on top – can get a little tricky – those little buggers like to roll all over the place). Cover long enough to melt the cheese...and hold the MTC in place.
8. Spoon any remaining juices on top.
9. Serve