

## CHEF SARA RHODES

### CHICKEN BREAST WITH LATE HARVEST RIESLING BURRE BLANCE SAUCE

Olive oil

Salt, pepper and Herbs de Provence

4 boneless, skinless chicken breasts, trimmed and pounded to ½ inch thickness

2 Tbsp. shallots, chopped

1/3 cup Late Harvest Riesling vinegar

4 oz. cold, unsalted butter, cut into small pieces

1/8 cup heavy cream – optional

Heat a sauté pan on medium high heat. Add some olive oil to the pan. Season the chicken breasts with the salt, pepper and Herbs de Provence. When the oil is hot, add the chicken breasts and sauté about 5 to 6 minutes per side.

Remove from pan to a warm plate and cover with foil to keep warm.

Reduce the heat to medium low and let the pan cool slightly. Add the shallots and sauté until fragrant. Add the vinegar and cook until almost dry. Start adding the butter to the pan, swirling the pan or gently whisking as you add it. When all the butter is melted the cream can be added and keep swirling or whisking till hot. Shallots can now be strained out of the sauce or left in as desired.

Cut the chicken breast diagonally and fan out on a plate. Drape a thick strip of the Burre Blanc over the chicken.

(The cream is used as a stabilizer if desired)

Drink a Merlot with this

