

Marlowe: A tasty recipe that's easy on the pocketbook

By Jerry Marlow
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We found this recipe to be very simple and quick to prepare. It's easy on the pocketbook too and very delicious.

I would be proud to serve it to both James Beard or even Julia Child. Unfortunately, they both are no longer alive but I know they both would find it very tolerable.

Sauteed chicken breast enhanced by mushrooms and a knockout port wine glaze

OK, were off and running, here is what to gather. This will serve four easily by the way. I also credit wife Willi with this recipe.

Round up 4 to 6 ounces of goat cheese, 2 whole chicken breasts with no bones and skin removed, olive oil and salt. We use homemade chicken stock, but you can cheat with a good premade one. Port wine and some good butter. A box of nice fresh mushrooms.

Ready set go!

Rub each breast with a little olive oil and season with your salt and pepper. Saute them in a pan large enough to hold chicken breasts in one layer, about 3 minutes. Turn them over and cook 2 minutes longer. Transfer to a preheated 350 degree oven for 10 minutes, being careful not to overcook. Now you remove the chicken from the pan and keep it warm. Pour out any excess fat remaining in the pan and deglaze the pan with one-half cup of the port wine. Add your half cup of chicken stock and reduce just enough until your sauce thickens. Now whisk in the 2 Tbs. of unsalted butter.

I must share with you all the original recipe that inspired us was calling for white truffles, but that would shoot the cost of this dish into new astronomical heights. We recommend that you avoid going to that much truffle, or I mean trouble, and just round up a nice



SUBMITTED PHOTO

■ Jerry Marlowe's sauteed chicken breast enhanced by mushrooms and a knockout port wine glaze.

box of fresh mushrooms and slice and fry them in some butter and olive oil. Put those right with that memorable chicken dish.

We loved our version and it was very nice accompanied with a glass of good Pinot Noir red wine. Salute!

Cheers from Jerry and Willi.