

FRESH LEMONS

GOURMET

Lemon Chicken Piccata

- 2 lg Chicken Breasts (Skinned & Boneless)
- 6 T Butter (Unsalted)
- 5 T Olive Oil (Extra Virgin)
- 1/3 C Lemon Juice (Fresh)
- 1/2 C Chicken Stock
- 1/4 C Brined Capers (Rinsed)
- 1/3 C Parsley (Fresh & Chopped)
- Flour, Salt, Pepper



FOOD NETWORK

Circa 2008

1. Butterfly Chicken Breasts into halves.
2. Dredge in seasoned Flour; Shake off excess Flour.
3. Heat skillet to Medium High; melt 2 T Butter and Olive Oil to sizzling.
4. Add Chicken in batches (do not crowd pan).
5. Cook Chicken 3 minutes per side; remove to plate.
6. To skillet, add Lemon Juice, Chicken Stock, Capers.
7. Scrape brown bits and bring to boil; taste for seasoning.
8. Return Chicken to pan and simmer for only 5 minutes.
9. Remove Chicken to serving platter.
10. Add remaining Butter to sauce, whisk vigorously; pour over chicken; garnish with Parsley; Service with Lemon Slices.

