

Home on The Range

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CHICKEN SUPREMES DUXELLES

6 slices white bread
6 boned and skinned chicken breasts
1 1/2 cups Duxelles*
1 egg
1/4 cup butter or margarine, melted

Preheat oven to 375°F. Tear pieces of bread into the container of the food processor with the slicer blade. Run until bread crumbs are fine, about three or four seconds (makes about two cups). (Or, use a grater or electric blender). Place in a small pie pan. To stuff chicken, place breasts on a board, smooth side down. With your fingers locate the natural pocket on the boned side of each breast. Stuff with about 1/3 cup of the Duxelles. Fold the end of the breast to enclose the stuffing (it is not necessary to tie or fasten with toothpicks). In a small pie pan lightly beat egg. Dip both sides of chicken breasts in egg; roll in bread crumbs. Place breasts in a shallow baking pan. Pour melted butter over the top. Bake, uncovered, for 35 minutes, basting frequently with pan drippings. Garnish with watercress and lemon slices, if desired. Yields six portions.

*DUXELLES

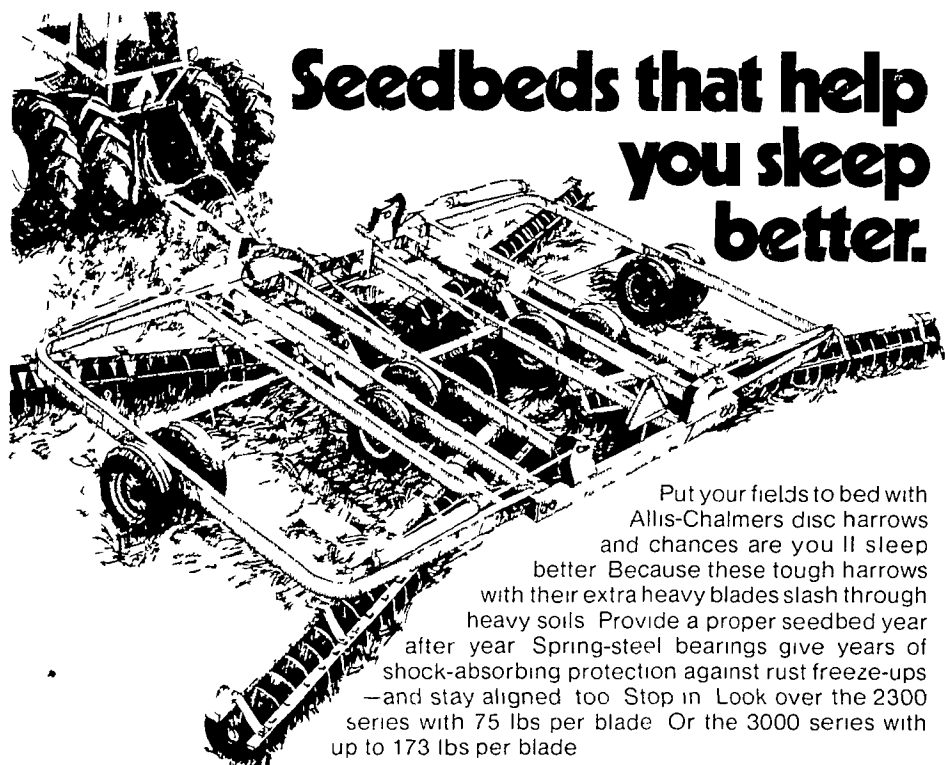
1 small onion
1 pound fresh mushrooms
8 sprigs fresh parsley
1/4 cup butter or margarine
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup white wine

Cut onion into quarters. Place in the container of the food processor with the steel blade. Coarsely chop onion; remove from processor. Place one-third of the mushrooms in the food processor container; chop finely. Repeat process twice using one-third of the mushrooms each time. Place onion and mushrooms in a clean cloth; twist tightly to extract as much moisture as possible (use liquid in soups, stews, etc.). Pinch off parsley leaves; place in the food processor; chop finely (makes about 1/4 cup). Or, chop onion, mushrooms and parsley with a sharp knife.) In a large skillet melt butter; add onion; saute until transparent, about two minutes. Add mushrooms, salt and black pepper; saute over high heat, stirring constantly until liquid has cooked almost entirely away, about four to seven minutes. Pour in wine, cook over high heat stirring constantly until all of the liquid has cooked away. Stir in parsley. Cool thoroughly; cover and refrigerate until ready to use. Yields 1 1/4 cups.

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A food processor helps to speed preparation of this elegant but easy mushroom stuffed chicken breast.



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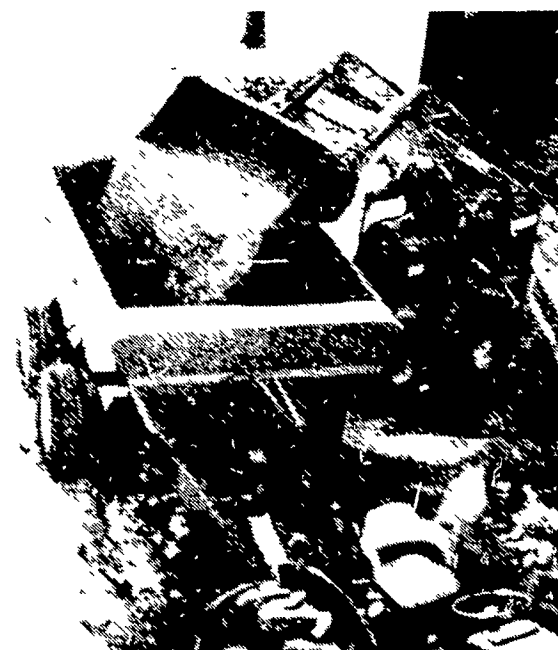
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