



## QUICK LEMON CHICKEN

- 4 Chicken Breasts
- Salt To Taste
- 2 Tablespoons Butter
- 1 Medium Onion, Sliced Thin
- 1 Large Lemon, Sliced Thin
- 5 Peppercorns
- $\frac{3}{4}$  Cup Dry White Wine
- 1  $\frac{1}{2}$  Teaspoons Cornstarch
- 1 Tablespoon Cold Water

## DIRECTIONS

1. Sprinkle chicken with 1  $\frac{1}{2}$  teaspoons salt.
2. In a large heavy skillet heat the butter over moderate heat.
3. When melted add chicken and cook for about 1 minute per side.
4. Arrange onion slices around chicken and place lemon slices on top.
5. Add peppercorns and pour wine all over.
6. Cover and reduce heat to moderately low, simmer for 15 to 20 minutes.
7. Remove onion and lemon slices and arrange on a serving platter.
8. Mix water and cornstarch.
9. Stir cornstarch mixture into juices around the chicken.
10. Stir until simmering, then cook for 3 minutes until the mixture is thickened.
11. Add additional salt if needed.
12. Discard peppercorns.
13. Arrange chicken on onion and lemon slices and top with sauce.