



BABY CHICKEN BREASTS

- 2 Chicken Breasts, Skinless, boneless
- 1/2 Teaspoon Salt
- 1 1/2 Tablespoons Flour
- 1/2 Cup Chicken Stock
- 2 Tablespoons Flour
- 1 Cup Cream or Milk
- 1 Egg Yolk, Beaten
- 2 Tablespoons Sherry
- 1/2 Cup Sliced Mushrooms

DIRECTIONS

1. Season 1 1/2 Tablespoons flour with salt and pepper.
2. Dip chicken breasts in seasoned flour, coating both sides.
3. Fry slowly in skillet with hot cooking oil.
4. Remove to a serving dish.
5. In same skillet add 2 Tablespoons Flour, stir until blended.
6. Add mushrooms and cook 5 minutes.
7. Add stock and cream.
8. Stir until thickened, season to taste.
9. Add egg yolk and sherry, stir and pour sauce over chicken breasts.