



## APPLE STUFFED CHICKEN BREASTS

- 6 Chicken Breasts, Boned, Skinned and Split
- 1 Medium Onion
- 1 Clove Garlic
- 2 Medium Apples, Peeled, Cored and Grated
- 3 Tablespoons Butter
- 1 Cup Soft Bread Crumbs
- 1 Teaspoon Salt
- 1/2 Teaspoon Rosemary
- 1/2 Teaspoon Basil
- Flour
- 3 Tablespoons Butter
- 3/4 Cup Apple Juice
- 2 Tablespoons Cognac or Sherry

## DIRECTIONS

1. Place chicken breasts between waxed paper and pound with a mallet until thin.
2. Finely chop onion and garlic.
3. Melt 3 tablespoons butter in a large skillet; sauté onion and garlic until golden.
4. Add grated apple, bread crumbs, salt, rosemary, and basil. Stir over low heat until thoroughly mixed.
5. Spoon 2 or 3 spoonfuls of the apple mixture on inside of chicken breasts.
6. Roll up, tucking in the ends and secure with kitchen string.
7. Coat with flour.
8. Heat remaining 3 tablespoons butter in skillet.
9. Brown chicken rolls well on all sides.
10. Add apple juice and cognac to pan, scraping up the bits.
11. Simmer with chicken, covered for 25 to 30 minutes.
12. Remove string and arrange on platter. Spoon juices over chicken and serve.