

Cheese–Stuffed Chicken Breasts

Yield: 4 servings

4	4-6 oz. boneless, skinless chicken	1/2	teaspoon fresh chopped parsley
		2	oz. Swiss cheese
1/2	teaspoon salt	1	oz. all-purpose flour
1/2	teaspoon pepper	1	egg
2	oz. butter, softened	2	oz. dry bread crumbs
1/4	teaspoon dried, crumbled oregano	2	oz. dry white wine
1/4	teaspoon dried, crumbled marjoram		

1. Flatten chicken breasts and sprinkle with salt and pepper.
2. Mix together butter, oregano, marjoram, and parsley. Spread the inside of each chicken breast with 1 teaspoon seasoned butter, reserving remaining seasoned butter.
3. Cut cheese into 1/2 oz. strips and roll inside each piece of chicken.
4. Roll each breast in flour, then egg, then crumbs. Place in baking pan. Bake at 375°F for 15 minutes.
5. Heat wine with butter reserved from earlier step. Pour over chicken and bake 30 minutes in a 375° oven, basting occasionally.

Chicken Breasts Stuffed with Cheese

Yield: 4 servings

3/4	cup grated Gruyère cheese	2	teaspoons Dijon-style mustard
2	oz. Roquefort cheese		(approximately)
1 1/2	teaspoons unsalted butter	1	large egg
2	whole chicken breast, each about 3/4	1	Tablespoon vegetable oil
	salt	1	cup all-purpose flour
	pepper	1	cup fresh bread crumbs
		1/4	cup clarified butter
			Sauce Madère

1. Bring Gruyère, Roquefort, and butter to room temperature. Cream together in a bowl. Spread mixture into a 12-inch strip on wax paper. Using the paper as a guide, roll cheese mixture into a log, and chill for 1 hour.
2. Skin, bone, and halve the chicken breasts. Flatten between 2 sheets of wax paper until they are 1/4 inch thick. Season both sides with salt and pepper and spread the mustard on one side.
3. After the cheese log has been chilled sufficiently, Quarter it crosswise. Put one piece in the center of each breast half, and enclose it completely in the chicken. Put chicken on a plate and chill it, covered, for 1 hour.
4. Beat egg lightly with 1 Tablespoon vegetable oil. Put egg, flour, and bread crumbs in separate pans. Roll each chicken breast—first, in flour, shaking off excess; next, in egg mixture, letting excess drip off; and lastly, in bread crumbs. Chill breasts on plate for 1 hour.
5. Using a heavy skillet or sauté pan, sear chilled chicken breasts in clarified butter on moderately high heat for 2 minutes, or until they are golden on both sides. Transfer with a slotted spoon or spatula to a baking pan; bake in a 325° oven for 10 minutes or until cooked.
6. Transfer chicken to heated plate and serve with Sauce Madère, which can be made in pan in which chicken was sautéed - deglaze with 1/2 cup Madeira wine, reduce, add Brown Sauce, and taste for seasoning.

