

Chicken class



Shiitake Chicken with Madeira sauce

½ cup dry Shiitake powder
2 airline chicken breast

Rinse breast with cold water and coat with powder.
Lightly brown both sides in canola oil over med heat.
Place in 350 degree oven for approx 15 minutes or until done.

Sauce: 2 cups Madeira wine
2 oz dry shiitake mushrooms
1 cup chicken glace

Reduce wine and mushrooms by half.
Add glace and reduce by half.

Chicken NOLA

2 boneless chicken thighs
salt and pepper

Season and sautee over medium heat until lightly browned.
Place in oven and bake until done, approx 15 min at 350 degrees.

Sauce: 1 cup heavy cream
1 leek (white only) julienne
4 fresh Shiitake mushroom stemmed and sliced

Place ingredients in sauce pan and reduce until thickened.
Season with salt and pepper.