

WHISKEY *and* Barrel Nite

CREAMY BOURBON CHICKEN

4-6 boneless chicken breast halves, cut into 2" strips or chunks

Salt and pepper to taste

½ cup all-purpose flour

4 green onions, chopped

3 tablespoons olive oil

3 tablespoons butter

½ - ¾ cup Bourbon

12 ounces sliced mushrooms

1 cup heavy cream



Sprinkle chicken breasts with salt and pepper; lightly dust with flour. Set aside.

In a large, heavy skillet over low heat, heat butter and olive oil. Add the chicken pieces and chopped onions and sauté, turning pieces frequently, until chicken is golden and tender, about 15 to 20 minutes.

While the chicken cooks, baste with a few spoonfuls of the bourbon every few minutes, adding in very small amounts so liquid cooks off while the chicken cooks and does not accumulate in pan.

When the chicken is cooked through and golden, transfer to a warm platter.

Add sliced mushrooms to the skillet and sauté, stirring constantly, for about 3 minutes.

Add the heavy cream to the mushrooms and scrape loose any browned bits that may be stuck to the skillet. Simmer until the mixture is hot and starting to thicken. Taste the sauce and add salt and pepper to taste, then pour the sauce over the chicken. Serves 4-6.

Absolutely delicious !