

Chicken Rochambeau

Category: Creole

Servings: 4

Rating: 10

Source: Time-Life "American Cooking"

Description:

Ingredients:

i	sub-recipe	Mushroom Sauce
i	chicken breast	2 boned
i	salt	1 teaspoon
i	pepper	1/2 teaspoon
i	flour, all-purpose	1/2 cup
i	butter, unsalted	3/4 cup
i	back bacon	4 1/4" slices
i	Holland rusks	4
i	sub-recipe	Bearnaise Sauce

Instructions:

Dry the chicken breasts and season with salt and pepper. Roll the chicken in flour and shake to remove excess. Fry the breasts in plenty of butter over moderate heat until lightly brown on both sides. Reduce the heat to low and simmer covered for 20 minutes, or until the breasts are tender and show no resistance when pierced with the point of a sharp knife. Baste often during simmering. Brown the bacon in butter over moderate heat. Place both the bacon and the rusks in a warm oven until ready to serve. Assemble individual servings by placing bacon on a rusk, followed by a portion of the mushroom sauce, a chicken breast, and topped with Bearnaise Sauce.