

In the Galley with Trudy

Drunken Chicken (Colorado Crème Cash'e)

4 chicken breasts 2 Tbs olive oil
1 cup flour 2 Tbs butter

Flour the chicken breasts. Heat the oil and butter over medium heat, and sauté the chicken until brown. Add salt and pepper to taste.

Drunken Sauce:

1 lg onion, finely chopped 2 tsp parsley (fresh), chopped
1 16-oz can diced tomatoes ¼ tsp cloves
½ tsp cinnamon ¼ cup brown sugar
1 cup vermouth or dry sherry ½ cup golden raisins
½ cup slivered almonds

Combine all ingredients; simmer for 20 minutes. Cover the chicken with the sauce and bake in 350° oven until done. •



I received this recipe from my good friend, Gayle Steele. It's truly delicious, but don't make it too often or you might end up like the chicken!