

Chicken Piccata

6 boneless chicken breasts, lightly pounded

2 whole lemons, juiced

1-1 1/2 cups white wine

2 tbsp capers, drained

Butter to sauté

2 cups mushrooms, thinly sliced

2 tbsp flour

2 tbsp butter

The last two ingredients above create a mixture called a beurre manie, also known as a raw roux.

Romano Mixture

4 beaten eggs

About 1 cup of Parmesan cheese

1 tsp chopped parsley

Flour as needed/oil as needed to sauté

Mix eggs, cheese and parsley together. Place chicken in the flour, dust off excess, then place chicken into the Romano mixture, then directly into the oil. Cook about 5 minutes on each side. Drain chicken on paper towels. Wipe pan out and sauté mushrooms in 3 tbsp of butter until golden brown. Add drained capers and sauté until the capers pop. Add lemon juice and wine. Bring mixture to a simmer and add beurre manie as much as needed to bring to desired thickness. Cook for 2 minutes. Serve sauce over cooked chicken breasts.