



The best gift you can give or receive sometimes comes from the kitchen. This recipe is no exception!

Whether planning an intimate dinner for 2, or a great family dinner, this is one of my favorites! This flavorful meal will light up your taste buds and be ready to serve in less than 40 minutes. I serve mashed potatoes and bacon wrapped asparagus as side dishes. Then to compliment this flavorful dinner I finish with Pecan Cobbler for dessert. Enjoy!

Serves 4

1 lb boneless skinless chicken breast (2 large) 2 cups fresh sliced mushrooms  
1 clove minced garlic  
4 sprigs thyme or 2 tsp dried

1 1/2 cups dry white wine (I prefer Sauvignon Blanc) 1/2 cup seasoned flour (with salt and pepper)  
4 Tbsp butter  
3 Tbsp olive oil

1/2 cup heavy whipping cream  
1/2 cup shredded or shaved Parmesan cheese 1/2 cup shredded Asiago cheese  
Salt and pepper to taste

### **Directions:**

1. Pound out chicken to 1/4 inch or so
2. Heat butter with olive oil
3. Sauté dredged breasts (seasoned flour) until golden brown, both sides 4. Remove from pan and set aside
5. Add mushrooms and garlic, brown
6. Add white wine to skillet, scrape bottom and sides
7. Bruise fresh thyme and add to skillet or dried thyme
8. Add cream and Parmesan cheese and heat.
9. Add chicken back in and simmer
10. If creamed sauce is thin thicken with flour/cold water mixture
11. Top with shredded Asiago cheese and serve



## **PECAN COBBLER with Bourbon sauce**

### **Filling:**

2 1/2 cups light corn syrup  
2 1/2 cups packed brown sugar  
1/2 cups melted butter

4 1/2 teaspoons vanilla  
6 eggs lightly beaten  
2 cups chopped pecans or pecan halves

In large bowl combine and mix corn syrup, brown sugar, butter, vanilla and beaten eggs. Fold in pecans.

### **Crust:**

1 cup plus 2 Tbsp flour 1 1/2 tsp sugar  
4 Tbsp. cold water  
1/2 tsp salt

1 stick unsalted cold butter, cut into small cubes

Combine and mix together flour, salt and sugar. Add cubed butter and cut into the flour. Chunks of butter will remain. Stir in water and mix until combined. If dough holds together when pinched with fingers, the dough is good. If not, add a bit more water. Form into a ball and press into a greased 9 inch dish. Make sure you press dough up the sides of the dish. Pour in filling and bake.

Bake at 375 degrees for 30 min or so. I like edges to get crisp. Cool. Top with warm bourbon sauce just before serving.

### **BOURBON SAUCE**

Combine all ingredients together except for bourbon. Bring to boil and add bourbon.

Serve warm over cobbler. 1 cup sugar  
1/3 cup chopped pecans 2 Tbsp milk

1/3 cup bourbon-I prefer Woodford Reserve

2 tsp vanilla 1 1/2 Tbsp butter 1/3 cup water