

## Chicken Breasts and Garlic Balsamic Vinegar

- 4 skinless, boneless chicken breasts, about 1½ pounds
- ¾ pound small to medium-size mushrooms
- 2 tablespoons flour
- Salt to taste if desired
- Freshly ground pepper to taste
- 3 tablespoons olive oil
- 6 cloves garlic, peeled
- 4 tablespoons balsamic vinegar
- ¾ cup fresh or canned chicken broth
- 1 bay leaf
- ¼ teaspoon dried thyme
- 1 tablespoon butter.

1. Split each chicken breast lengthwise in half. Cut away and discard any thin membranes that may remain on the flesh.

2. Rinse the mushrooms; drain and pat dry.

3. Season the flour with salt and pepper and dredge the chicken breast halves in the mixture. Shake off excess flour.

4. Heat the oil in a heavy skillet and cook the chicken breasts until nicely browned on one side, about 3 minutes over moderately high heat. Add the garlic cloves.

5. Turn the chicken pieces and scatter the mushrooms over all. Continue cooking, shaking the skillet and redistributing the mushrooms so that they cook evenly. Cook about 3 minutes and add the balsamic vinegar and broth. Add the bay leaf and thyme.

6. Cover closely and cook over moderately low heat 10 minutes. Turn the pieces occasionally as they cook.

7. Transfer the pieces to a warm serving platter and cover with foil. Let the sauce with the mushrooms cook, uncovered, over moderately high heat about 7 minutes. Swirl in the butter.

8. Remove and discard the bay leaf. Pour the mushrooms in sauce over the chicken and serve.

Yield: 4 servings.