

Chicken Cacciatore

By Lennie Jo Barnes

For the most part my mother made veal cacciatore. I found chicken very tasty myself and make this often.

4 Skinless, boneless chicken breast. (According to servings)
½ cup of flour seasoned with salt, pepper, paprika, sage, thyme
2 large eggs plus ½ cup of milk for the egg-wash.
1 cup of Italian bread crumbs.

Pound chicken breast flat, dredge through flour mixture, shake off excess, dip in egg wash and then set in bread crumbs turning for coverage on both sides.

I fry mine in an electric fry pan at 350 °with olive oil, until golden brown on each side. Turn down heat; add Italian sauce for about 30 mins.

Add mozzarella cheese or provolone slices during the last 10 minutes and serve.

Instead of Italian sauce you may serve with a herb-butter sauce.

Melted butter

Fresh basil

Fresh rosemary

Fresh oregano

Slice thin in rolled strips. Add to butter.