

## Chicken with Basil and Tomato Cream Sauce

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1 cup chicken broth

1/4 cup white wine (omitted)

Juice from one lemon (used lemon juice from one of those little yellow plastic lemons and just squeezed some in)

2 cups whipping cream (about 10 ozs. half and half)

2 tablespoons butter

3/4 tsp. Sea Salt (omitted)

1/4 tsp. black pepper (omitted)

1/2 cup freshly grated Parmesan cheese (used prepared grated cheese)

2 Tbls olive oil (I used bacon grease)

3 or 4 chicken breasts, pounded then for even cooking (no pounding, just cut into strips)

1/4 cup all-purpose flour

salt and pepper

3 tomatoes, sliced to 1/4 thickness (used one 16 oz. can tomatoes, drained)

Garlic (her ingredient list omitted the garlic but mentioned it in the instructions. I used minced garlic and used about 1/2 teaspoon)

3 Tbls fresh basil (I used a sprinkle of dried basil)

More Parmesan cheese, to taste. (didn't use extra)



As you are looking through my changes, I know you saw the fact that instead of using olive oil to cook my chicken, I used bacon grease. So, what's up with that, other than the fact that bacon grease makes things taste awesome? I guess this is my southern roots coming out. My grandma always cooked with bacon grease and kept all the drained grease in a jar on the stove. I find whenever I use it (sparingly, of course, wink, wink) the flavor of whatever I'm cooking is baconated (after all, what is better than bacon?)

When I cook, I'm all about simplifying. Sally's recipe called for pounding the chicken, cooking it, slicing it and then keeping it warm in the oven. To save time, I just sliced the raw chicken into strips and cooked it that way. I tried to make sure my slices were fairly uniform in size to assure even cooking and I cooked them in bacon grease.

So if you follow Sally's recipe, she calls for preheating the oven to 250 degrees. I omitted this step entirely as I found there was no need to use the oven. Her next step is to heat the chicken broth and wine over medium heat, boiling until it cooked down about 1/3. I did this too (without the wine because I didn't have any) then I reduced the heat, added the lemon juice, butter and the half and half, stirring occasionally while I cooked the lightly floured chicken in another sauce pan (in the heavenly bacon grease). When the chicken was done, (I test by cutting through a couple pieces to make sure there was no pink remaining), I poured in my can of tomatoes and added the garlic and cooked it a few minutes longer. Easy peasy, no chopping tomatoes.

While the chicken and tomatoes finished cooking, in the cream sauce pan I added the Parmesan cheese, cooking until the sauce began to thicken. When it was thickened, I poured it over the chicken and tomato mixture, sprinkled it with dried basil, stirred and served it over egg noodles.