

Betty's Champagne Chicken with Mushrooms



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In this video, Betty demonstrates how to make Champagne Chicken with Mushrooms. This is a very easy entrée of chicken breasts, smothered in an elegant champagne-sour cream-mushroom sauce.

Ingredients:

6 uncooked boneless, skinless chicken breasts

3 tablespoons butter, melted

1 cup fresh sliced mushrooms

½ cup champagne or white wine (You may use chicken broth if you prefer not to use an alcoholic beverage.)

½ cup sour cream

¼ teaspoon salt

¼ teaspoon ground white pepper

fresh thyme for garnish

Place 3 tablespoons melted butter in a large heavy skillet over medium-high heat. When butter is hot, place 6 chicken breasts into the skillet and brown on both sides. Remove the chicken from the skillet, place on a tray, and set aside. Reserve the drippings in the skillet. To the drippings, add 1 cup sliced mushrooms and cook, stirring constantly until mushrooms are tender. Add ½ cup champagne and return browned chicken pieces to the skillet. Bring to a boil, cover, and reduce heat. Simmer 20 minutes, or until chicken is done. Place cooked chicken breasts on a nice serving platter, leaving mushroom-champagne mixture in skillet. Add ½ cup sour cream, ¼ teaspoon salt, and ¼ teaspoon white pepper to mushroom-champagne mixture. Bring to a boil, stirring constantly. Reduce heat and simmer, stirring constantly until mixture is thickened, about 5 minutes. If the mixture is overly thick, you may thin it with water or chicken broth. When the sauce is of perfect consistency, ladle it over the top of the cooked chicken breasts on the serving platter. Garnish with fresh thyme and serve immediately! The champagne-mushroom-sour cream sauce really makes this dish! You may want to try this as an entrée on your Mother's Day dinner table! I hope you love it! --Betty