

Pecan Chicken

Ten Portions

10	7oz. Chicken Breast Boneless.		Trim off excess fat.
2TbIs		Salt Kosher	
1TbIs		Pepper Black Ground	
4 oz.		Oil Olive	For Chicken
1/2b.		Shiitake Mushroom	Slice and sauté.
3 oz.		Shallots	Minced.
8 oz.		Wine White	
8 oz.		Kahlua	
2 qt		Heavy Cream	
1/2lb.		Pecans	Toasted.

In a sauce pan combine shallots, white wine and reduce by half over medium heat. Then add stir in heavy cream and reduce by $\frac{1}{4}$ and then add pecans and mushrooms. Set aside.

Marinate the chicken with olive oil, salt and pepper. Grill over medium heat until an internal temperature of 165 degrees is reached.

Arrange chicken on a platter and pour sauce on top. Serve with your favorite rice pilaf or vegetables.