

MUSEUM OF VENTURA COUNTY

Chicken Poached in Champagne



Cook Until Cleared: 1 onion, minced, in
2 TBS. butter

Add and cook 1 minute: 5 mushrooms, sliced

Grind in mortar: 1 tsp. salt
4 lemon verbena leaves
3 mint leaves
4 sprigs marjoran (1/4 tsp.)
4 sprigs thyme
1/2 cup chopped parsley
1 clove garlic, minced
1/8 tsp. pepper
1/2 tsp. MSG

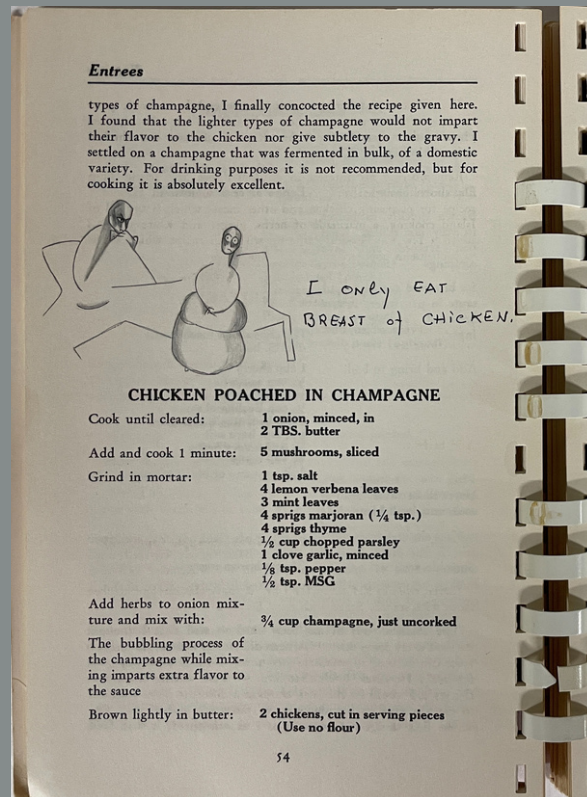
Add herbs to onion mixture and mix with: 3/4 cup champagne, just uncorked

The bubbling process of the champagne while mixing imparts extra flavor to the sauce

Brown lightly in butter: 2 chickens, cut in serving pieces (Use no flour)

Lay chicken in pan that can be tightly covered; pour champagne mixture over chicken and marinate for 4 hours; then simmer-do not boil-for 1 hour. Remove chicken and thicken sauce with flour.

*recipe is written with original copy



Ojai Ranch House Cookbook