

Chicken with Wine and Mushrooms

By Thomas Mungall, Sr.

ingredients:

- Chicken breasts
- Oranges
- Cream sherry
- Butter
- Mushrooms
- Poultry seasoning
- Lemon pepper seasoning
- Parsley

directions:

- Melt ½ stick butter in a skillet.
- Place skinless breasts into skillet, cover and cook on low for a few minutes, turn once.
- Sprinkle poultry seasoning, lemon pepper on both sides of chicken.
- Cut a large wedge from the orange and squeeze over chicken.
- Cut up orange peel and add to the chicken.
- Add mushrooms, butter, sherry and parsley.
- Cover and continue cooking for 30 minutes.
- Remove cover and allow sherry to evaporate to a thick mixture.
- Enjoy!