



2/09

COOKING WITH RAMONA

I received a request from a reader last month for a recipe to prepare Chicken Marsala . I must admit getting requests is great. Please don't hesitate to e-mail me at info@ramonasdressing.com for any request at all. I specialize in Italian and if I don't have a recipe that I have done I will ask around to my fellow chefs. I have a quick story ; my oldest daughter who does not like to cook, was preparing dinner for her boyfriend on Valentine's Day. She asked him what he wanted. He said he "loved the Pork tenderloin that your mom made a few weeks ago". When I gave her the recipe, Ramona's Chipolte Dressing * Marinade * Sauce and pork tenderloin, she became excited. She proclaimed, "I can do that!" She prepared him dinner, and he requested the same dinner again the following Monday.

Chicken Marsala

2 chicken Breast trimmed and flattened evenly

1 c. Rosemary Dijon Vinaigrette (optional)

1 c flour

4 c. chicken gravy

3 T. oil

1 c. sliced mushrooms

3 T. butter

1 clove garlic

1/3c. Marsala wine

Fresh parsley for garnish

Flatten the chicken breast evenly, dip in the Rosemary Dijon Vinaigrette then dust in flour! Heat the oil in pan and cook off the chicken breast both

sides till done. Take chicken out of pan and hold till later. In same heated pan add wine to deglaze the pan. (Scrape off all the goodies from the chicken in the pan) Turn down heat, add butter, garlic and mushrooms and sauté till mushrooms are soft, add gravy heat till warm, and add back the chicken. Turn on low; serve with mashed potatoes or noodles. Top with fresh parsley!

Bon Apetit!

Ramona