

PROSCUITTO-CRUSTED *Chicken*

A recipe from Chef Charlie Palmer

Dry Creek

V I N E Y A R D

INGREDIENTS

For Compound Butter:

- 3 TBSP unsalted butter, at room temperature
- 2 TBSP minced shallots
- 1 TBSP chopped fresh sage
- 2 TSP fresh lemon juice

For Proscuitto Chicken:

- 4 large boneless, skinless chicken breasts
- 8 slices proscuitto
- 2 TBSP unsalted butter
- fresh sage leaves
- TO TASTE salt & white pepper

Pairing: 2010 DCV3

Sauvignon Blanc
Dry Creek Valley

METHOD

Compound Butter: In a small bowl, mix together the butter, shallots, sage, and lemon juice, and season with salt and white pepper.

Proscuitto Chicken: Place the chicken breasts on a cutting board and butterfly them; holding the knife parallel to the cutting board, slice in from the thicker side about three-quarters of the way through to the thinner side. Open out the butterflied breast and lightly score the inside in a crisscross pattern. Lay the butterflied breasts cut-side up on a sheet of waxed paper. Spoon an equal amount of compound butter onto the center of each breast, and then roll each one lengthwise into a cylinder.

Lay out pairs of proscuitto slices, overlapping them halfway. Roll the chicken in the proscuitto so it's completely wrapped. Preheat the oven to 350°. In a large ovenproof skillet over medium high heat, sear the chicken on all sides. Transfer the skillet to the oven and cook for 12 - 15 minutes. About halfway through, add a knob of butter and a few fresh sage leaves to the pan, and baste the chicken as it finishes cooking. Cook the chicken until an instant-read thermometer inserted into the middle registers 155°.