

House on Kahl Road Cookbook Recipe

Chicken Chesapeake

- 4 Chicken breasts halved
- 4 Ounces Maryland or imitation crabmeat
- 1 Large shallot or 4 regular sized green onions, chopped
- 1/2 Cup white cooking wine
- 3/4 Cup flour
- 3 Tablespoons seafood seasoning
- 1/4 Cup lemon juice
- 4 Sweet Butter
- 1 Tablespoon olive oil
- Tarragon, chopped

1. Mix flour and 2 tablespoons seafood seasoning.
2. Dredge breast halves through seasoned flour.
3. Sauté breasts in olive oil over medium heat until outer coat is golden and transfer to baking dish.
4. In same saucepan used for chicken, combine chopped shallots (green onion), crab meat, white wine and lemon juice, let simmer for ten minutes.
5. Spoon crab meat mixture over chicken breasts then pour remaining sauce over chicken.
6. Sprinkle on remaining tablespoon of seafood seasoning.
7. Cover with foil and bake at 350° for 20 minutes or until chicken is completely baked through.
8. Serve with a pile of crab meat-shallot over breast and sprinkle with tarragon.

We serve this dish with Bearnaise Sauce.

