



CHICKEN CUTLET MARSALA

INGREDIENTS

- *one container of mushrooms, chopped
- 1/2 cup Marsala wine (can use regular red or white wine but add 2 tbsp brown sugar)
- *1 oz mustard
- *2 cups chicken stock
- 1/2 cup half and half
- Salt, black pepper, parsley to taste
- *Chicken cutlets

DIRECTIONS

- Sauté the mushrooms until dark brown and starting to get crispy.
- Add in the Marsala (or wine and brown sugar) and reduce until sticky looking.
- Add the stock and mustard and reduce by half.
- Add the half and half, salt, pepper, and parsley and simmer until thickened.
- Taste, correct the seasoning, and pour over reheated cutlets.

**ANYTHING WITH AN ASTERISK CAN BE PURCHASED
AT SMOKEHOUSE OF THE CATSKILLS**