



A Recipe From Cherry's Kitchen

CHERRY'S CHICKEN CAPER DELIGHT

2 lbs of Chicken Strips (or thinly sliced Chicken Breasts)
1 stick of butter
¼ cup of olive oil
8 oz. capers
10 cloves of garlic (sliced thin-NOT chopped)
¼ cup of balsamic vinegar

In a medium-to-large skillet, melt the butter and heat the olive oil. Lightly salt, pepper and flour the chicken strips (or thinly sliced chicken breasts). Place in skillet and brown chicken slightly on both sides. Then remove meat from pan. Sauté sliced garlic. Add chicken back into the skillet. ADD capers to the pan. Add ¼ cup balsamic vinegar. Cover and simmer over low heat for ten (10) minutes.

SUBSTITUTION: Thinly sliced Pork Chops may be substituted for Chicken Strips.

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