

Chicken in Wine with Green Grapes

Mix together:

- * 1 tsp sea salt
- * 1/8 tsp medium grind pepper
- * 1/4 tsp poultry seasoning
- * 1/4 tsp ground rosemary
- * 1/4 tsp thyme leaves
- * 1 bay leaf
- 1/4 cup light cream
- 1 cup, halved, green grapes
- 8 chicken breasts

Bone and roll tightly the chicken breasts - may secure with a toothpick.

Flour the chicken and coat well with the spice mix.

Sauté chicken in olive oil until nicely browned - about 20 minutes - and put chicken breasts in glass baking dish and add, bay leaf (crumbled) and 1 clove crushed garlic.

Add 1/4 cup white wine, cover and bake 1 hour at 350 degrees, basting a few times. Add more wine if the chicken seems dry.

Pour off liquid. Measure and add enough wine to make 1 cup. Bring to a boil, stir in light cream and halved green grapes. Heat slowly to a boil and pour over chicken, passing any extra sauce.

* Available at The Country Gourmet
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