

Diane Kirkpatrick's Vermouth Chicken

8 boneless, skinless, chicken breast halves
1/3 cup flour
1 tsp. salt
1/4 tsp. freshly ground pepper
6 tablespoons butter
1/4 cup vegetable oil
1 pound fresh crimini mushrooms, washed and sliced
Salt and freshly ground pepper to taste
1/2 cup dry vermouth
1/2 tsp. dried rosemary, crushed (I sometimes substitute thyme for the rosemary)

Heat oven to 350 degrees.

Pat chicken breasts dry between paper towels.

Mix flour, salt, and pepper together in a zip lock baggie; add a few chicken breasts at a time and shake until coated with flour mixture.

In large skillet, melt 4 tablespoons butter and vegetable oil.

When very hot, add chicken pieces; remove to oven dish when browned on both sides (but don't cook all the way)

In same skillet after removing fat, sauté mushroom slices in 2 tablespoons remaining butter.

Sprinkle lightly with salt and pepper; add vermouth and rosemary.

Simmer, stirring for 2 minutes.

Pour over chicken and bake for 30 minutes, covered; remove cover and continue baking another 10 minutes.

Serve with rice.