



Chef Tad's Chicken Normandy

Servings: 4

4 skinless-boneless chicken breasts
2 apples — peeled and sliced
4 ounces mushrooms — sliced
8 fluid ounces brandy
4 cups heavy cream
Salt and pepper — to taste
1-1/2 ounces butter



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

Core and peel apples, slice and toss in lemon water to prevent browning. Dredge chicken breasts in flour. Slice mushrooms and measure out heavy cream and brandy. Sauté chicken breasts over medium heat until browned on both sides. Put in a baking dish and transfer to a 450 degree oven. Add 1 ounce of butter, apples and mushrooms to the pan and sauté until tender. Remove the pan from the heat and deglaze with the brandy. Add the heavy cream and reduce until a thickened gravy consistency is achieved. Finish with the remaining butter and adjust the salt and pepper to taste.

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