



Diane Balda's Chicken Marsala

(Recipe from her mother)

Ingredients:

- 4 chicken fillets, about ¼ inch thick
- ½ teaspoon of salt
- ¼ teaspoon of pepper
- 2 tablespoons of all purpose flour
- Butter
- 1 cup dry Marsala
- 1 cup water
- 8 oz. sliced mushrooms
- Chopped parsley for garnish

On cutting board with meat mallet, pound chicken fillets to about 1/8 inch in thickness, turning once. On waxed paper, sprinkle cutlets lightly with salt and pepper; coat well with flour.

Heat 3 tablespoons butter in 12-inch skillet over medium high heat. Cook fillets until golden on both sides, adding more butter as needed. Remove fillets to platter; keep warm. Reduce heat to low. Stir wine and water into drippings, scraping to loosen brown bits. Add sliced mushrooms. Return chicken to skillet; cover and simmer 45 minutes or until chicken is fork-tender. Arrange on warm platter; pour liquid in skillet over cutlets. Garnish with parsley. Makes 4 servings.