



## Chicken Piccata



### Ingredients

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2 Small Lemon  
Salt (taste-1T)  
4 Boneless Skinless Chicken Breasts  
1 t. Baking Soda  
1 C. Flour  
Vito & Joe's Extra Virgin Olive Oil

2 T. Capers  
½ C Chicken Stock  
3 Cloves Garlic  
½ Small Onion; Diced  
¼ C. Cornmeal

Freshly Ground Black Pepper  
6 T. Unsalted Butter  
1 t. Thyme  
1 C. White Wine  
Milk (For Rinsing Capers)

### How to Prepare

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Set capers aside in small bowl of milk just to rinse the capers and draw any extra salt or flavorings that were added to the capers during the bottling process. Drain off milk and set capers aside.

Slice your chicken breasts in half vertically. Set chicken aside in bowl. Prepare brine for chicken in the bowl with your baking soda, thyme, 1 T. salt, freshly ground black pepper and 2 rough cut garlic cloves. Add water to cover your seasoning and chicken breast. Refrigerate for about an hour.

Prepare your dry ingredients in a separate bowl with your flour, cornmeal, small dash of thyme, ¾ t. salt and freshly ground black pepper to taste.

Remove your chicken from the brine and pat dry. Place chicken in plastic wrap and pound thin until approx. ¼" thick. Dredge your chicken in your flour mixture and set aside.

Heat in a pan 4-5 T. of Vito & Joe's Extra Virgin Olive Oil & 1 T. butter until hot and butter starts to bubble. Place chicken in heated pan and cook 3-5 minutes on each side. Remove chicken from heat and set aside while you make your sauce. An oven warmed to 200° works well to keep the chicken warm and not to ruin the crisp on the coating of the chicken.

Slice one lemon and remove the seeds. Add your diced onion to the hot pan and cook for 2 minutes before adding 1 clove of minced garlic. Add remaining 5 T. butter and 1 C. white wine to the

pan. Using the wine to help deglaze the pan; deglaze the pan and then add your chicken stock, capers, lemon slices and the juice of 1 lemon. Continue to simmer your sauce for about 5 minutes until it begins to reduce and thicken; remove from heat.

Pull your chicken out that you set aside; and pour your sauce over your chicken and serve.

*Bon Appétit!*



THE LEANING TOWER OF PISA  
ONE LINE DRAWING BY MICHAEL SLODWINSKI