POULE PICCATA
(Chicken piccata)

Ingredients:

10 boneless, skinless Chicken breast halves
1 ½ cups all-purpose Flour
4 ¼ tsp Salt
1 ½ tsp freshly ground black Pepper
7 ½ tbsp Vegetable oil
15 tbsp unsalted Butter
5 oz fresh Lemon juice
1 ¼ cups reduced-sodium Chicken broth
3 Garlic cloves, minced
5 tbsp drained Capers
3 tbsp chopped fresh Parsley

Method:

On a clean cutting board, spread out 1 sheet of wax paper or plastic wrap; place 1 chicken breast on the wax paper and top with a second sheet.
Using a meat mallet, pound the chicken breast until it is evenly flattened to about 1/8 inch thick.
Repeat with all the remaining chicken breast halves. (You may need to use new wax paper for each one.)
Set aside.
In a shallow bowl, combine the flour, 3 ½ tsp of the salt, and the pepper, and stir to combine.
Quickly dredge the pounded chicken in the flour mixture, shaking to remove any excess flour.
Place about 4 tbsp of the oil in a large skillet over medium-high heat.
When the oil gets very hot, but not smoking, add 2 ½ tbsp of the butter and, working quickly, add half of the chicken and cook for 1 minute, until golden.
Using tongs, turn the chicken and cook until golden and cooked through – about 1 ½ minutes.
Remove from the skillet and cover to keep warm.
Repeat with the rest of the chicken breasts, using the remaining oil and 2 ½ tbsp butter.
Remove the chicken from the skillet and cover to keep warm.
Add the lemon juice to the skillet, scraping with a wooden spoon to remove any browned bits from the bottom of the pan.
When the juice has reduced by half, about 1 minute, add the chicken broth, garlic, capers, and cook for 5 minutes, until slightly thickened.
Add the remaining ¾ tsp salt, remaining 10 tbsp of butter, and parsley.
Cook, stirring until heated through and the sauce has thickened – about 1 minute.
Do not allow sauce to boil.
Remove from the heat, plate, and pour the sauce over the reserved chicken.
Serve immediately.

(Serves 10 as a main course)