

Breast of Chicken Bristol - 6

6 whole breasts (skin on - dust - dry <sup>salt</sup> & pepper)

~~2 top salt~~ 2 top salt

1 cup rice  $\frac{1}{3}$  white } cook separately  
 $\frac{2}{3}$  wild } accord.

$\frac{3}{4}$  cup butter

$\frac{1}{2}$  cup diced cel.

1 med onion diced

$\frac{1}{2}$  # fresh mushroom diced

$\frac{1}{2}$  top salt



and Sherry fruit sauce

Cooked rice in large bowl.  
heat  $\frac{1}{4}$  butter - add cell. + onions  
sauté til brown. Add to rice

Heat  $\frac{1}{4}$  butter - sauté mush.

add 2 tsp salt. Add to rice.

Pepper + toss lightly. Refrig  
over night.

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— Chicken Bristol —

Place breasts skin side down.

Open + flatten firmly

Mold rice into lemon size balls. <sup>Put on</sup>

breasts. Close. shape to look like squat. Place in greased baking dish - and store til

ready to cook. - Brush with melted <sup>1/4</sup> Butter

Per 1 cup sauce over breasts  
cook 375° - 1 1/2 uncovered. Baste  
often.



1 cup pineapple juice

$\frac{1}{2}$  cup brown sugar - combine  
e simmer. —

3. tsp corn starch

2 Tps cold water

} Paste

— add - simmer

take off heat

$\frac{3}{4}$  cup Crustier Brd. Golden Sherry.