



Ingredients

6 to 10 pieces (or more) of chicken

Juice of a dozen lemons

Salt and pepper

½ stick of butter, thinly sliced

1 tablespoon chicken base

½ cup chicken stock

2 tablespoons dry white wine

What To Do:

Salt and pepper chicken, pour lemon juice around chicken and top with thin slices of butter. Broil on high, and turn roughly 3 times on each side until top skin forms a rich dark crust, basting each time you flip.

When chicken is done, remove to a platter and keep warm. In the roasting pan, add chicken base, chicken stock and dry white wine. Place on cooktop on medium heat, and using a spatula, loosen any crusty flavor bits stuck on the pan. When all bits are loosened and the liquid has slightly reduced, use a large fat separator or serving spoon to rid the gravy of excess fat.

Ladle gravy generously over chicken and Green Rice Soufflé when serving.