



Chef Paul's Grilled Chicken Breast

with Sun-Dried Tomato Tapenade and Goat Cheese

Our good friend Chef Paul Mach is culinary professor at Pennsylvania College of Technology and co-host of "You're the Chef", a public television cooking series.

Serves 10

Chicken

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| 10 | Chicken breasts, 6 oz. boneless/skinless, pounded (if needed) to uniform thickness |
| As needed | Olive oil and salad oil, equal parts, to just cover the chicken |
| 1 oz | Fresh garlic, chopped fine |
| ¼ oz | Fresh ground black pepper |
| ½ oz | Salt |

Tapenade

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| 3 oz | Cured black olives, washed, pits removed |
| ¾ Cup | Black pitted olives |
| ¼ lb | Sun-dried tomatoes, reconstituted, drained, reserve liquid |
| ½ oz | Fresh garlic, chopped |
| ½ lb | Goat cheese, fresh local if possible |

Procedure:

1. Combine the chicken breasts with the oil, garlic, salt & pepper. Marinate for at least 3 hours.
2. Place the liquid from the sun-dried tomatoes in a saucepan and reduce it over high heat until syrupy.
3. Puree the garlic, tomatoes, and olives in a food processor. Add the sun-dried syrup and garlic. Add the olive oil until soft thick paste forms; you may vary the amount of oil.
4. Grill the chicken breasts according to your preference.
5. Serve with the tapenade and goat cheese as a spread or topping on a sandwich. You may also add a balsamic marinated vegetable slaw and serve in a wrap; or serve as an entree with the goat cheese and tapenade mixed and filled in the chicken breast after it has been butterflied.
6. Enjoy with Hunt Country **Chardonnay** or **Champagne Chardonnay**.