



*Hunt Country Chicken Breasts  
in Riesling Cream Sauce*

- 6 Chicken breasts, split, boned and skinned
- ¾ C Hunt Country **Dry Riesling** or **Semi-Dry Riesling**
- ½ C Flour
- ½ tsp Paprika
- 1 tsp Salt
- ¼ C Butter
- 1C Half and Half
- 2 tsp Corn starch
- 1C Swiss cheese, grated

1. Mix flour, paprika and salt in a bag. Shake boned and skinned chicken breasts in bag to coat.
2. Put chicken in frying pan with melted butter and brown. Add **Dry Riesling** or **Semi-Dry Riesling** wine. Cover and simmer for 30 minutes. Remove chicken. Add Half and Half to pan drippings. Heat.
3. Mix cornstarch with 1 T. water and add to cream sauce. Heat until thickened.
4. Place chicken in ovenproof dish. Pour cream sauce over chicken. Top with grated cheese. Place under broiler until cheese is melted. Serve with hot buttered noodles. For an extra touch, mix fresh sautéed mushrooms with the noodles.
5. Enjoy with a glass or two of Hunt Country **Dry Riesling** or **Semi-Dry Riesling!**