



Hunt Country Suprêmes de Poulet Gratinées

Serves 6

- 2½ lbs Chicken breasts, boneless and skinless
- ½ bottle Hunt Country **Semi-Dry Riesling**
- ½ cup Chopped fresh herbs
- 1 T Salt
- 1½ t Pepper
- ¼ cup Olive oil
- ½ stick Butter
- ½ cup Flour
- 1 cup Sour cream
- 1 cup Mixed cheeses, such as Kutter's Smoked Gouda and 3-Year Cheddar

1. Mix chicken, ½ cup of Hunt Country **Semi-Dry Riesling**, herbs, salt, pepper and olive oil. Marinate for at least 2 hours (can marinate overnight in refrigerator). Place on a baking sheet and bake at 350° until no longer pink inside (about 30-45 minutes). Turn once during cooking. When done and cooled, cut into pieces. Save pan drippings.
2. In a large saucepan, heat 1½ cups water and the remaining Hunt Country **Semi-Dry Riesling** (about 1 cup). Add pan drippings.
3. In a separate pan, bring to boil ½ stick butter. Make a roux by adding ½ cup flour. Wisk roux into the broth and stir until thickened. Turn heat to low and simmer for 15 minutes. Add a few fresh herbs and salt and pepper to taste. Mix in 1 cup sour cream. Add chicken pieces and place mixture in an ovenproof casserole. Heat at 350° until warm, top with mixed cheeses*. Broil until cheese melted and brown.
4. Serve over rice, wild rice, couscous or noodles, or put on a hard roll and heat under the broiler. Enjoy with Hunt Country **Semi-Dry Riesling** or **Chardonnay**.

* and mushrooms if desired!