



*Hunt Country Suprêmes de Volaille Véronique*  
(chicken breasts with grapes and curried rice)

4 servings

**Chicken:**

1 $\frac{3}{4}$ lb.	Chicken breasts, boneless, skinless	1 $\frac{1}{2}$ T.	Shallots, finely chopped
$\frac{1}{2}$ C.	Green grapes, fresh or canned	$\frac{1}{2}$ C.	Hunt Country <b>Seyval Blanc</b> or <b>Chardonnay</b>
3 T.	Butter	1 $\frac{1}{2}$ C.	Heavy cream

**Curried Rice**

1 C.	Rice	1	Clove garlic, finely minced
1	Apple, small, peeled and cored	1 T.	Curry powder
3 T.	Butter	$\frac{1}{2}$	Bay leaf
$\frac{1}{2}$ C.	Onion, finely chopped	1 $\frac{1}{2}$ C.	Chicken broth

1. Trim off fat. Lightly pound chicken breasts to flatten. Cut into  $\frac{1}{2}$  inch strips.
2. Wash and de-stem grapes, set aside (cut them in half if they are large).
3. Heat butter in heavy skillet and add chicken. Sprinkle with salt and pepper. Cook over high heat stirring constantly so pieces cook evenly. Cook about 3- 5 minutes, until they barely lose their pink.
4. Using a slotted spoon transfer chicken to another skillet. Add shallots to the skillet (with the juices). Cook briefly and add the wine- cook over high heat and drain juices from chicken pan as they accumulate around chicken and add to wine and shallots. When wine has cooked down to half add the cream. Cook over high heat.
5. Add grapes and cook over high heat for 4 to 5 minutes until the cream mixture takes on a saucelike consistency. Add salt and pepper to taste.
6. Spoon chicken into the sauce and heat through. If desired, pack the rice into a buttered round mold just large enough to hold it. Unmold onto a round platter. Spoon the chicken and grapes around and serve.
7. Measure the rice and set aside.
8. Cut the apple into slices about  $\frac{1}{4}$  inch thick. Stack the slices and cut them into strips about  $\frac{1}{2}$  inch thick. Cut the strips into  $\frac{1}{4}$  in. cubes. This should make about 1 C. Set aside.
9. Heat 2T. of butter in a saucepan and add the onion and garlic. Cook until onion wilts.
10. Add the apple and curry powder and stir. Add the rice, bay leaf and chicken broth. Cover closely and cook exactly 17 minutes.
11. Add the remaining tablespoon butter and fluff it into the rice, using a fork.
12. Enjoy with a glass or two of Hunt Country **Seyval Blanc** or **Chardonnay**.