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Gar-licky Chicken

Ingredients

1 kg chicken breasts
¼ cup olive oil
25g butter
4 tsp garlic – crushed
1 tbsp parsley – chopped
1 glass white wine
30ml sherry
30ml brandy
Enough of seasoned flour to coat the chicken breast pieces
Pinch of salt and pepper to taste

Preparation

- 1 First cut the chicken into small – medium pieces.
 - 2 Then toss it in seasoned flour and make sure all the chicken pieces are coated properly.
 - 3 Put the oil and butter in a pan and heat it.
 - 4 Then put the chicken pieces in the pan and toss around gently ensuring all the sides are sealed with the heated oil.
 - 5 After that add the parsley, garlic and wine.
 - 6 Following that reduce the sauce to half (by increasing the heat slightly) and then add in the chicken stock.
 - 7 Keep an eye on the smaller pieces of chicken – it may be already cooked. If so, remove them and keep aside.
 - 8 Then add the sherry and brandy.
 - 9 Serve simmering hot after seasoning it well.
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