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by ewfood

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.