



Chanterelles & Chicken

1 lb. Chanterelles	1 lb. chicken, cut into cubes	3 tbsp. Brandy
Butter as needed	1 tsp. fresh chopped thyme	2 Bay leaves
1 tsp. chopped parsley	Salt and pepper to taste	1/2 cup white wine
	Olive oil as needed	1 cup chicken broth
	2 large minced garlic cloves	1 cup whipping cream

Saute cubed chicken in hot olive oil until golden brown. Remove from pan, pour off oil. Return chicken to pan, set burner to medium heat. Add brandy -- STAND BACK and ignite. (If using a gas range, quickly move pan back and forth and brandy will ignite. If using an electric range, stand safe distance away, toss match into pan. Don't forget to remove matchstick afterwards.) After flames die down, add garlic bay leaves, wine, stock and cream. Simmer covered for 1 hour. While chicken simmers, saute chanterelles in butter and add to chicken for the last 10 minutes cooking. Serve over noodles or rice. Serves 4.