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BAJA CALIFORNIA CHICKEN Recipe

Servings: 4

Ingredients:

8 chicken breasts
salt and pepper
4 tbs tarragon vinegar
4 tbs olive oil
2 cloves garlic
2/3 c dry sherry

Instructions:

Preheat oven to 350 degrees

Put the oil and vinegar into a skillet and press garlic into the mixture.

While the pan is heating up, sprinkle the seasoned salt and pepper onto the chicken.

Saute' the chicken breasts until they are "golden brown."

Place chicken into a baking pan and pour sherry over chicken. Place pan in the oven for 10 minutes.

Source: The Cowboy Cookbook; Author: Nancy Reagen; jgcallis@silver.ucs.indiana.edu (joseph gle callis)

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