

# Chicken in Champagne Sauce

1 chicken  
60 g butter (about 1 oz)  
salt & pepper  
 $\frac{1}{4}$  cup Brandy  
 $1\frac{1}{2}$  cups champagne  
 $\frac{1}{2}$  cup chicken stock  
 $\frac{1}{4}$  cup thick or pure cream  
an additional 30 g butter

but chicken into portions, wash & dry thoroughly. Melt butter in frying pan & add chicken. Sauté gently turning until golden in colour.

Remove & season salt & pepper & <sup>right</sup> place in casserole. Heat Brandy & pour over. Add champagne & stock to casserole cover & cook in mod. oven ( $350^{\circ}$ )

until meat tender (about 30 mins)

Remove chicken to warmed platter & cover tightly. Reduce stock to half by rapid boiling with lid off, add cream & cook again until sauce coats spoon.

Pour over chicken pieces & add dollops of extra butter but do not reboil