

Chicken Alexander

Servings: 9

Source: Pasta & Co. Cookbook

Ingredients

- 1½ lbs. Boneless Chicken Breasts
- 1½ cups Chicken Stock
- ⅓ cup Sherry Wine Vinegar
- 1 Tarragon
- 2 White Wine Vinegar
- ¼ cup Olive Oil
- 2 Oil
- 1½ tablespoons Mustard (grainy French)
- 1 Lemon Juice
- 1 teaspoon Brandy
- ⅛ teaspoon Cloves, Ground
- ⅛ teaspoon White Pepper
- ⅛ teaspoon Cinnamon
- ⅛ teaspoon Ginger, Ground
- ⅛ teaspoon Nutmeg
- ½ lb. Broccoli, Flowerets - 1 Inch Or Less
- ½ Red Onion, ¼ inch wide half-moons

Method

Gently poach chicken breasts in stock, just until pink is gone. Remember that the chicken will continue cooking after you remove it from the broth, so be careful not to overcook it. Remove chicken to cool. Reduce the stock to ¾ cup. Set aside to cool.

Skin chicken and cut across the grain into strips about ½ inch wide. Whisk together dressing ingredients and add cooled broth. Add chicken and broccoli to mixture. Garnish with red onions.