



Grilled Chicken with Creamy Grits and Mushroom sauce.

March, 2012

For chicken

½ cup olive oil
4 tbsp chopped garlic
2 tablespoons chopped fresh rosemary
4 skinless chicken breasts

For sauce

2 cups beef stock or canned beef broth
2 cups chickens stock or canned low –salt chicken broth

5 ounces thinly sliced pancetta, cut into matchstick-size strips (about 1 cup)
8 ounces fresh white button mushroom, stemmed, sliced (about 3 cups)

Creamy Grits

3 cups chicken stock or canned low-salt chicken broth
1 cup whipping cream
4 tbsp (1/2 stick) butter
2 cups quick-cooking grits

Bring stock, cream and butter to simmer in heavy saucepan over medium heat. Gradually, whisk in grits. Reduce heat to low, cover and cook until grits are creamy and tender, stirring occasionally, about 6 minutes. Season to taste with salt and pepper.

Make chicken

Mix oil, garlic and rosemary in 13 x 9 dish. Sprinkle chicken with salt and pepper. Add oil to mixture; turn to coat. Cover and refrigerate chicken at least ½ hour, turning once.

Sauce:

Boil both stocks in heavy medium saucepan until reduce to 1 cup, about 15 minutes. Remove from heat.

Cook pancetta in a 10” cast iron skillet over medium-high heat until crisp and golden about 3 minutes. Using slotted spoon, transfer pancetta to bowl. Add mushrooms to same skillet and sauté until golden about 4 minutes. Add stock mixture and cream to skillet and simmer until reduced to sauce consistency, about 15 minutes. Mix in pancetta and sage.

Meanwhile prepare stovetop grill. Both at medium high heat. Remove chicken from marinade. Pat dry. Grill until cooked through, Turing occasionally, about 10 minutes.

Place grits on plate. Place chicken on top of grits. Spoon sauce over chicken and grits. Serves 4.