

**Chicken au Poivre**

Cremini Mushroom Reduction

Serves 10

Ingredients:

10 chicken breasts, 5 oz. each

1 Tbsp. green peppercorns

4 Tbsps. butter

¼ cup shallots, chopped fine

1 tsp. garlic, minced

3 cups mushroom, sliced ¼” thick

2 Tbsps. Dijon mustard

3 oz. Cream Sherry

8 oz. chicken stock reduction

3 oz. heavy cream

1 Tbsp. parsley, chopped

Chef John’s Signature Seasoning, to taste

Preparation:

1. Crush green peppercorns with rolling pin, or spice grinder.
2. Season chicken with Chef John’s Signature Seasoning and crushed peppercorns. Coating as much of the filet with the peppercorns to your taste.
3. In a large 12 inch sauté pan, heat 2 Tbsps. butter and sauté shallots and garlic for 2 minutes, add mushrooms over medium heat.
4. After 4 minutes, deglaze the pan with Cream Sherry, let the flame catch the Sherry vapors and ignite it. Swirl the pan slightly and let the flame burn out.
5. Add the Dijon mustard, chicken stock reduction, and let reduce in half.
6. Add heavy cream, chopped parsley and Chef John’s Signature Seasoning to taste. Reduce until desired thickness.
7. Set oven to 335 degrees.
8. Grill chicken over medium to high heat on grill, 3 minutes on one side, pick up and rotate, grill 3 minutes and the same side, to create diamond char marks.
9. Turn over the chicken and grill 3 more minutes on back side.
10. Take the chicken off the grill and finish in oven for 8-10 minutes.
11. Let chicken rest for 10 minutes and slice on diagonal.
12. Serve with Cremini mushroom reduction.