



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | **Mom's Chicken Sauté a Sec**

Brown chicken in butter in heavy skillet

Salt and pepper

Cover

Bake in 325° oven until cooked

In skillet used for browning chicken, lightly brown the green onion to taste, parsley and mushrooms

Add 1 cup white wine

Spoon over chicken

Let simmer for about 10 minutes, basting