



## Paulet Au Porto

This release's recipe comes from Mark, who is Paul and Mike's cousin, and our Farmers Market Dude. Mark loves to cook, which is a good thing, because his wife Michelle's knife technique drives him crazy. Actually, all of the WAV men are excellent cooks, and the WAV women are happy to let them take over in the kitchen... WAV women tend to be excellent eaters!

Enjoy and Cheers!

6 chicken breasts, halved and boneless  
4 tbsp butter ("Margarine can be substituted, but who would want to?!")  
½ cup WAV Port  
½ cup chicken broth  
2 onions, sliced  
½ cup whipping cream  
1 tbsp flour  
2 oz sliced almonds  
salt and pepper to taste

Melt butter in a frying pan and saute chicken 3-4 minutes on each side. Add some salt and some pepper and the port, chicken broth and onions. Cover and simmer until chicken is tender (20-25 minutes.) Remove chicken from pan and reduce pan juices. Mix cream and flour together and add to pan. Taste and adjust salt and pepper, sprinkle with almonds and serve.

Mark Fiorino