



Furnace Brook Normandy Chicken

- 6 chicken breasts
- 2 apples
- 3 large onions
- 4 tablespoons butter
- 2 cups Furnace Brook's French Cidre'
- 1/2 cup of cream
- 2 pinches of ground nutmeg
- salt and pepper (to your taste)

Cut onions into fine strips

Cut apples into small cubes

Add onions and apples to a frying pan with 2 tablespoons of butter

Cook on medium heat for 5-7 minutes until golden

In a larger thicker pan melt remaining butter, add the chicken breasts (brown for about 3 minutes)

Add the cooked onions and apples and cover with the Cidre'

Add nutmeg, salt and pepper

Allow to simmer (without cover) until 2/3 of the cider has evaporated, approximately 30-40 minutes

Remove the chicken breasts and set aside keeping them warm

Pour the cream into the cider sauce and stir for a few minutes

If necessary, to thicken sauce, add a teaspoon of flour

Coat the chicken with the sauce

Immediately serve with rice or potatoes