



Featured Recipe

CHICKEN PICCATA

To pair with

2015 LONGORIA

PINOT GRIGIO

by Christina Meraz

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Serves 4 people

Ingredients

4 THINLY SLICED CHICKEN BREASTS

SALT

PEPPER

ALL-PURPOSE FLOUR (ABOUT 2 CUPS)

5 TABLESPOONS UNSALTED BUTTER

OLIVE OIL (ABOUT 3 TABLESPOONS)

1 LEMON

1 CUP LONGORIA PINOT GRIGIO OR
OTHER WHITE WINE

1/4 CUP CAPERS

FRESH ITALIAN PARSLEY

Method

In a bowl add the flour. (Season the flour with a little salt and pepper, if desired.)

Rinse the chicken and place on a plate and drizzle with the juice of half a lemon (my grandma's trick — the lemon adds a beautiful citrus note to chicken). After adding the lemon juice, season the chicken with salt and pepper.

Place chicken in flour and lightly cover both side.

In a skillet over medium heat, add the olive oil and 3 tablespoons of butter.

Once the butter melts, add 2 pieces of chicken.

Cook the chicken thoroughly (depending on the thickness of the chicken, plan on cooking each side for at least 4 minutes). Once those 2 pieces are cooked transfer to a plate and repeat the process with the remaining 2 pieces. I like to place my cooked chicken (wrapped in foil) in a warm oven while I make the sauce.

In the same skillet, add the 1 cup of white wine, 2 tablespoons of unsalted butter, ¼ cup of capers (rinsed), and let simmer for a couple of minutes.

Once it has reduced a little, add 3 tablespoons of lemon juice and 2 tablespoons of unsalted butter and stir with a wooden spoon, making sure you scrape the bottom of the skillet so you get all the good stuff that is stuck on the bottom. You may add a little salt to taste.

Once that has simmered for a couple of minutes, plate your meal and drizzle the sauce over the chicken.

The final touch is to sprinkle your Piccata with finely chopped fresh Italian parsley, and pour yourself a second glass of the delicious Longoria 2015 Pinot Grigio!