

Chicken Cordon Bleu
Chef Robert Graf, Alphorn Bistro

1 Chicken Breast per person
Gruyere Cheese
Ham
Flour for dredging
Egg for egg wash
Bread Crumbs – Preferably home made, not seasoned
Salt and pepper to taste
Oil

Trim fat off chicken breast and with a small sharp knife slit a pocket in the breast. Insert a small slice of Gruyere Cheese and a slice of Ham in the pocket. Close up the opening with a toothpick, sprinkle Chicken with Salt and Pepper. Dredge in the flour, then the egg wash, then the bread crumbs. Fry in a pan in the oil until it is a golden brown color. Place on a baking pan and but in 350 degree oven for 17 Min.