



Düsseldorf Chicken Recipe

Courtesy of Chef Robert Graf from Alphorn Bistro at Inn at Danbury

Inn at Danbury & Alphorn Bistro located at 67 NH ROUTE 104, Danbury, NH 03230

Phone: 603-768-3318 or 1-866-DANBURY

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3 Boneless and skinless chicken breast

2 Tablespoons of butter

½ Cup sliced mushrooms of choice

4 Fresh green scallions sliced with some greens

1 Fresh garlic clove minced

2/3 Cup dry German white wine or other dry white wine

2/3 Cup heavy cream

1 ½ Tablespoons “**Düsseldorf** style” mustard or Dijon mustard if not available

We sometimes can not find it and have to order it from Germany

Salt & pepper to taste

Flatten chicken breast under plastic storage bag with a mallet or roll with a heavy glass. Cut the breast in half and season with salt and pepper. Heat butter over medium heat in a skillet; add the chicken and sauté until browned on both sides approximately 3 minutes. Remove chicken from skillet and keep warm on a plate. Add Mushrooms, Scallions and Garlic to pan and sauté for about two minutes, deglaze with the wine, bring to boil, continue to boil until the pan is almost dry, add cream and mustard and mix together, return the chicken breast to the pan and let simmer for several minutes.

Serve over Spätzle or Noodles with your favorite vegetable and a bottle of Dry white Riesling.

This recipe is named for the famous Düsseldorf style of mustard available in Germany

