



## Chicken Piccata

Serves 4

4 chicken cutlets

Salt and pepper to taste

Cayenne pepper to taste

Flour for dredging

2 tablespoons olive oil

1 tablespoon capers, drained

½ cup ***Starborough Sauvignon Blanc Wine***

1 tablespoon fresh lemon juice

4 tablespoons *cold* whole butter

Heat a large skillet over medium high heat for one minute. In the meantime, season both sides of the chicken with the salt, pepper and cayenne to taste. Dredge the chicken in the flour; shaking off excess flour. Add the oil to the hot pan and add the chicken. Cook the chicken for 3-4 minutes per side. Remove the chicken and set aside. Add the capers to the pan and smash about 1/3 of them with a fork. Add the wine and lemon juice and reduce by half. Whisk in the butter until melted. Return the chicken to the pan and turn the heat to low. Move the chicken around; turning once to reheat and coat all sides. Serve immediately with rice or pasta.

***Enjoy with Starborough Sauvignon Blanc, Carnivor Cabernet,  
Blue Moon Belgian White Ale or Flying Dog Blood Orange Ale.***