

COOKING WITH CHERYL

By Cheryl Radkiewicz

Sooner or later couples will be faced with entertaining friends and family and want to serve "restaurant-quality" meals at home on a reasonable budget. In today's day of mounting costs, eating out for newly marrieds may be reserved for special occasions. So, why can't you serve luscious meals from your kitchen that taste like they've been fixed by a four-star chef?

Chicken is probably one of the most reasonably priced items in the store today and also one of the most versatile. Surprise your guests with one of these dishes from famous restaurants in Newport, Rhode Island. They are all easy to make and can be served over pasta or rice, if desired. Make a nice fresh salad and serve a fresh fruit compote with sherbet for a refreshing dessert. These dishes are sure to impress everyone.

PETTI DI POLLO ROMANO **Sardella's Italian Restaurant**

4- 8 oz. boneless, skinless chicken breasts
12 oz. shredded mozzarella cheese
1 cup flour
1 cup dry white wine
6 sprigs parsley, chopped
8 cloves fresh garlic, finely chopped
1 stick unsalted butter

Pound out chicken breasts and cut in half. In a bowl, mix mozzarella, garlic and parsley and roll mixture into balls about 2" round. Place ball in center of chicken breast, roll, and secure with toothpick. Repeat for other breasts. In large saute' pan, heat butter. Flour chicken breasts and pat dry. When butter melts, place chicken in saute' pan and brown, turning until all sides are golden brown. Add wine and reduce. Place saute' pan in a preheated 375 degree oven and bake for 10 minutes, until breasts puff. Serve two pieces of chicken over a bed of your favorite pasta and equally distribute sauce.

CHICKEN JOSEPH **Tennis Hall of Fame** **The Newport Casino**

1/2 lb. mushrooms
1 lb. boneless, skinless chicken breasts
1/4 cup flour

1/2 tsp. salt
1 tsp. pepper
1/4 cup butter
1/4 cup scallions
1/2 cup chicken broth
1/2 cup white wine
1 cup light cream
1 shot Frangelico (optional)

Slice mushrooms and pound chicken breasts. Mix flour, salt and pepper and coat chicken. Melt butter in hot skillet and cook chicken until brown on each side. Remove from skillet. Reduce heat to medium and add mushrooms, cook until tender. Add scallions and cook for one minute. Stir in broth and wine and simmer until reduced to 1/2 cup liquid. Stir in cream and Frangelico and add chicken, heat and serve. Note: Frangelico is absolutely wonderful...never make it optional.

COMPANY CHICKEN FLORENTINE **Jamestown Designs**

2 whole boneless chicken breasts, cut in 1/2 and flattened (2 lbs.)
2 Tblsp. butter
2 Tblsp. olive oil
1 egg, beaten
1/2 cup flavored breadcrumbs
2 cloves garlic, chopped
4 shallots, sliced
1/4 tsp. tarragon
1 pkg. fresh spinach, trimmed, washed and torn into pieces
1-10 oz. pkg. fresh mushrooms, sliced
8 oz. sour cream
1 cup chicken broth
Salt and pepper, to taste

Dip chicken pieces in egg, then bread crumbs. In a saute' pan, using half the oil and butter, lightly brown chicken breasts and set aside. Add remaining oil and butter and saute' shallots, garlic and mushrooms. Add spinach and cook until wilted. Add sour cream and tarragon to mixture and set aside. In a greased baking dish, spread spinach mixture. Place chicken pieces on top and pour chicken broth over all. Bake at 350 degrees for 25 minutes.