



FRANKO'S FAVORITES

LEMON CHICKEN

Pound 8 skinless, boneless chicken breast halves between sheets of waxed paper to about $\frac{1}{4}$ inch thickness. Lightly coat chicken pieces with 2 Tbsp. flour. Shake off excess flour and brown chicken, about 2 pieces at a time in 2 Tbsp. butter heated in a large frying pan. Overlap chicken pieces in 9 inch square pan. Heat 2 Tbsp. butter in frying pan, add $\frac{1}{4}$ tsp. salt and $\frac{1}{8}$ tsp. pepper and blend in 1 cup chicken broth and $\frac{1}{2}$ cup whipping cream. Pour over chicken. Cover with foil and bake for 40 minutes at 350 degrees. To serve, remove chicken to a warm serving plate. Combine 2 Tbsp. flour with 2 Tbsp. water and gradually stir this into the liquid in the pan and cook over moderate heat until gravy is smooth and slightly thickened, about 2 minutes. Stir in 1 Tbsp. lemon juice and pour over chicken on platter. Serve with steamed rice. Makes 4 servings.