

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Chicken with Zinfandel Wine (Phil Marino)

Ingredients:

- 3 ¾ cups grated parmesan cheese
- 7 eggs beaten
- 3 ¾ cups seasoned bread crumbs
- ½ cup and 2 tbs oil
- 10 chicken cutlets
- 5 cups white zinfandel wine
- 5 cups sliced fresh mushrooms
- 7 cups shredded Monterey Jack cheese

Directions:

1. Preheat oven to 375° and lightly grease a medium baking dish.
2. Place parmesan cheese, eggs and bread crumbs in three separate bowls.
3. Heat the oil in a large skillet over a medium high heat.
4. Dip each piece of chicken into the parmesan cheese, then into the egg, then into the bread crumbs.
5. Brown the chicken on both sides in the hot skillet and then transfer them to the prepared baking dish.
6. Pour wine into skillet and scrape up the brown bits.
7. Add mushrooms and cook for 5 minutes or until tender.
8. Top each chicken breast with even amounts of Monterey Jack cheese and then spoon mushrooms over the cheese.
9. Pour remaining wine from the skillet over all.
10. Cover dish with aluminum foil.
11. Bake 30-40 minutes in the preheated oven or until chicken is no longer pink.