

CHICKEN WITH GARLIC SCAPES & CAPERS

NL 4-05 6/28/03

2 whole skinless boneless chicken breasts, halved
4 Tbsp. Unsalted butter
2 Tbsp. vegetable oil
4 Tbsp. dry white wine
2 Tbsp. lemon juice
4 chopped garlic scapes
1½Tbsp. drained capers
1 tsp grated lemon peel

Between sheets of plastic wrap slightly flatten chicken. In a large heavy skillet heat 2 Tbsp. of butter and the oil over medium high heat. Sauté until cooked through, season with salt & pepper. Transfer chicken to a platter and keep warm. Pour off fat from skillet and add the remaining butter, the wine, lemon juice, scapes and bring mixture to a boil. Stir in capers and salt & pepper to taste. Spoon sauce over chicken.

Serves 4.