



## *Chicken Breasts in Juniper Berry Gin Cream Sauce*

Serves 4

4 boneless, skinless chicken breasts  
½ tsp salt  
¼ tsp pepper  
⅛ tsp garlic powder  
1 TBL butter  
½ small red onion, chopped fine  
¼ cup gin  
1 ½ cups chicken broth  
¼ cup loosely packed sage leaves, roughly chopped  
1 cup heavy cream  
2 TBL dried juniper berries, some lightly crushed  
1 tsp fresh lemon juice  
½ tsp Dijon mustard  
2 TBL Parmesan cheese, finely grated

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## *Chicken in Juniper Berry Cream Sauce*

Gently pound the chicken breasts to a uniform thickness.

Heat a large skillet over medium-high heat and spray with cooking spray.

Season chicken breasts with the salt, pepper, and garlic powder then add to the hot skillet.

Cook for 7-8 minutes per side until cooked. Remove to a plate and tent with foil to keep warm.

### To Make The Cream Sauce:

Reduce the heat to medium low and melt the butter in the skillet. Add onion and sauté, stirring occasionally until tender. Increase the heat to medium high and stir in the gin deglazing the skillet and scraping bits on the bottom of the pan. Add the chicken broth and sage. Simmer 10 minutes, lowering the heat as necessary to keep the sauce at a low boil.

After 10 minutes stir in the cream and juniper berries. Lower the heat to simmer. Cook, stirring occasionally until the sauce is reduced and thick like heavy cream.

Remove the skillet and whisk in the Parmesan cheese, mustard and lemon juice until the cheese has melted. Season to taste with salt and pepper.

Serve the Juniper Berry-Gin Cream Sauce over the chicken.

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