



Breast of Chicken with Grape Sauce

adapted from The Williamsburg Cookbook

Step-by-step how-to with photos found at [Grateful Prayer Thankful Heart](http://GratefulPrayerThankfulHeart.com)

Serves 4

INGREDIENTS for Grape Sauce

- 1 cup chicken stock or broth
- 1/2 cup orange juice
- 3/4 cup black or purple seedless grapes
- 1/4 cup raisins
- 1 teaspoon honey
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon cinnamon
- 1 tablespoon cornstarch
- 2 teaspoons cold water

INGREDIENTS for Chicken

- 4 4-ounce boneless, skinless chicken breasts
- 1/3 cup flour
- 1/3 cup panko or crushed cracker crumbs
- salt and pepper to taste
- 2 tablespoons butter



- 2 tablespoons vegetable oil
- 4 thin slices baked ham (optional)
- Fresh Parsley, chopped, for garnish

DIRECTIONS

Making the Grape Sauce

Leave the grapes whole or cut in half.

Combine the chicken broth, orange juice, grapes, raisins, honey, nutmeg and cinnamon in a small saucepan.

Bring to a boil; reduce heat and simmer for 5 minutes.

In a small bowl, make a slurry by combining the cold water and cornstarch. Add to the grape mixture. Cook, stirring constantly, until thickened, about 2 minutes.

Making the Chicken

In a shallow plate or bowl, combine the flour and panko/cracker crumbs. Season the chicken with salt and pepper.

Heat the butter and vegetable oil in a heavy-bottomed skillet over medium heat.

Dredge the chicken in the flour/panko/crumb mixture to coat.

Add the chicken breasts to the pan and cook until golden brown and cooked through, about 4-5 minutes on each side.

To Serve:

Plate the chicken by placing each chicken breast on a thin slice of baked ham (if using) and spoon on the grape sauce.

Garnish with fresh parsley and serve immediately.