

**This recipe was created especially for Jasper Winery
by Chef Cody James of Manhattan Catering LLC.**

Poached Chicken Breasts Roulade

Served with Wild Rice Pilaf and Jasper Winery's Seyval Blanc White Sauce
To serve 4

Ingredients:

Four 8 oz. boneless chicken breasts, pounded till flat
½ cup non-seasoned breadcrumbs
1 lb. Maytag Blue Cheese, softened
½ cup sliced green onions
1 Tbsp. minced garlic
3 Tbsp fresh rosemary
4 Tbsp butter
¼ cup heavy whipping cream
Salt and fresh ground pepper to taste
4 cups chicken stock and 1 cup Seyval Blanc for poaching

Directions:

Combine all ingredients except chicken breasts and stock and using only half of fresh rosemary. Mix by hand or with a mixer until smooth. Pound chicken breasts flat. Stuff chicken breast from corner edge to halfway into the middle of the file. Roll tightly and double wrap with saran wrap. (Keep chicken wrapped until ready to serve.) Put chicken breasts in freezer for 2-3 hrs or until stuffing is hard. Put cold chicken stock and cold wine in poaching pan. Add frozen chicken to the cold liquid and turn heat on to medium. Bring to a boil. Allow to simmer for 15 minutes until chicken is 145° internal temperature. Remove chicken from pan. Place in 200° oven to keep warm, keeping bundles wrapped.

Seyval Blanc White Sauce:

Boil poaching liquid until reduced to ¼ its amount. Add equal amount of cream. Reduce by half. Turn off the burner and whisk in butter. Add fresh rosemary just before serving.

Wild Rice Pilaf

Serves 4

Ingredients:

6 oz. dried wild rice
6 oz. long grain white rice
Pinch of saffron
4 cups chicken stock
2 tbsp butter
½ cup each diced carrots, fresh or frozen peas, red onions, and red pepper

Directions:

Bring stock to a boil in a sauce pan. In a separate sauce pan, melt butter, incorporate rice and sauté, stirring to make sure butter coats rice. Add diced vegetables, stirring until coated with butter. Pour boiling hot stock into rice and vegetable mixture, cover, turn heat down to low and allow to cook for approximately 15 minutes.

