

Dinner and A Book

Episode 604

Menu:

Chilled Champagne and Gingered Melon Soup
Chicken Breasts in Champagne Sauce
Carrots in Champagne and Dill

Champagne specialty drinks:

Campari Cocktail, Pink Slipper, Coupe Royale, Cava Sec Prosecca Veuve Cliquot

Recipes:

Chilled Champagne and Gingered Melon Soup

5 cups melon: honeydew or cantaloupe without seeds
3/4 inch piece ginger, finely diced
1-cup champagne or more, if you like

Chill melon for several hours before using. Place melon and ginger in a blender and liquefy. Add champagne and blend to mix. Put into wine or martini glasses.

Chicken Breasts in Champagne Sauce

Two skinned, boned chicken breasts seasoned with salt and pepper and flattened.

Heat 3 T. butter in a large skillet.

Add sauté diced vegetable, which include the following:

Add 1/2 c. diced fennel or celery,

1/2 c. diced white part of a leek,

3/4 c. diced mushrooms.

To this add 1/4 c. chicken broth. Push vegetables to the edge of the pan. Add 1 T. butter.

Quickly dredge breasts in flour. Add to pan. Turn and stew vegetables on top of the chicken. Add 1/2 c. champagne. Let boil for a few seconds. Stir in 2/3 c. heavy cream.

Don't let it get too thick.

Carrots in Champagne and Dill

2 T. butter

1 pound carrots, peeled and thinly sliced

1/4 c. basic brown soup stock

1/2 c. champagne

1 T. fresh lemon juice

1 t. dried dill weed