

Pollo Rosa Maria (like Carraba's)

4 boned, skinned chicken breast halves
4 slices prosciutto ham
½ c. fontino cheese
½ c. clarified butter (see bottom)
3 cloves garlic, minced
½ small yellow onion, chopped
¼ c. dry white wine
1 c. sliced mushrooms
4 tbsp. butter
½ tsp. salt
½ tsp. white pepper
½ c. chopped fresh sweet basil
juice of 1 lemon

Butterfly chicken breasts and grill over hot coals for 3-5 minutes per side, or until cooked through. Remove from grill and allow to cool. Holding a breast in your hand, opened like a taco shell, stuff each breast with one slice of prosciutto and 1/8 c. fontina cheese. Secure breasts closed with toothpicks. Set aside and keep warm. In a large skillet over medium heat, sauté garlic and onion in clarified butter until tender. Deglaze pan with wine. Add mushrooms, butter, salt, and pepper and sauté 1-2 minutes or until mushrooms are tender. Stir in basil and lemon juice. Top stuffed chicken with prepared sauce.

(To make clarified butter, melt butter over low heat: remove from heat and let sit until the solids settle to the bottom; use the clear butter from the top and discard the solids.)