
Chicken Sandeman

Good recipe for feeding a crowd at a party.

This came from a friend in Manassas Virginia and was used for a company party.

Quantity	Ingredients	Preparation Notes
8	Chicken breast halves	<ul style="list-style-type: none">• Sauté chicken breasts in butter in a large skillet over moderately high heat approximately 2 - 3 minutes per side. The color of the chicken should be slightly caramel.• Transfer chicken with a slotted spoon to a large casserole pan or other dish.• Drain most of the fat from the skillet and set burner to its lowest setting.• Add bourbon and light with a match• While bourbon is flaming, roll the chicken around in the sauce.• When the flame goes out, add the sherry and heavy cream• Salt and pepper the chicken to taste and continue to simmer until the cream is slightly thickened. Approximately 10 minutes• May be transferred back to casserole dish with sauce for serving.• Serves 8
1/2 Stick	Butter or Margarine	
1/4 Cup	Bourbon	
2 Tbsp	Sherry	
1 Cup	Heavy Cream	
	Salt and Pepper to taste	
1 jar	Pimentos	