



Seared Chicken Breast w/ Cranberry Garlic Rum Pan Sauce

Ingredients

4 trimmed, boneless, skinless chicken breasts
Kosher salt and fresh black pepper
Flour for dredging
3 tbsp. unsalted butter
1 tbsp. cooking oil



Pan Sauce Ingredients (mix together in bowl and let sit)

½ cup port wine
2 tbsp. **Cranberry Garlic Rum Preserve**
Optional – 2 tsp. dried cranberries

Directions

Season both sides of chicken with salt and pepper. Dredge chicken breasts in flour shaking off excess.

Heat 2 tbsp. butter and oil in a large skillet over medium heat. Flick a little flour into pan – if it sizzles enthusiastically, pan is ready. Add the first floured chicken breast. Then quickly add remaining chicken breasts to pan. Cook about 4 minutes without moving breasts. Then, starting with the first one in the pan, turn them over and cook for another 3-4 minutes on the other side.

Transfer the chicken to a plate and keep warm.

Add the pan sauce ingredients to the hot pan and boil, stirring and scraping up the browned bits in the bottom of the pan, over high heat until the liquid is reduced by half. Add the remaining tbsp. of butter and whisk until smooth and glossy. (Tilt the pan to bring the small amount of liquid to one side while you whisk in the butter.) Spoon the sauce of the chicken and serve immediately.

NOTE: If you decide you want a bit more sauce, increase the total liquid ingredients and whisk in a little more butter.



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