

KEN BROWN



W I N E S

Deborah Brown's TURKEY or CHICKEN PICCATA

1 to 1.5 lbs. Turkey Slices
½ c. Flour
½ c. Parmesan Cheese (I cut down on the flour and cheese part)
¼ c. Ken Brown Sta. Rita Hills Chardonnay
1 Bouillon Cube Dissolved in ½ c. Hot Water
2 Tbsp. Butter
Juice of 2 Lemons
Capers to Taste
1 Egg Yolk
Salt, Pepper

Mix flour and cheese with salt and pepper to taste.
Wet turkey slices in water and coat them with cheese mixture.
Sauté turkey in butter until golden brown.
Remove meat from pan and pour lemon juice over.
Mix the bouillon, wine and capers. Add beaten egg yolk.
Add to pan drippings, bring to boil and cook, stirring until thickened.
Pour over meat.

Enjoy with 2017 Ken Brown Sta. Rita Hills Chardonnay!

