

Recipe with Mead from Hill Top Berry Farm and Winery

CUCHULAIN CHICKEN

(Serves 4)

1 cup sliced mushrooms
1 medium onion, chopped
2 Tbsp butter
1 1/4 cup whole milk
Salt and pepper to taste
1/4 cup fresh parsley, chopped
1/4 cup pimento, chopped
2 cups cooked chicken breast, diced
3/4 cup traditional mead (such as Voyage from Hill Top Berry Farm and Winery)
Approximately 1/4 cup flour
Rice or egg noodles cooked as directed

Sauté mushrooms and onions in butter in a large saucepan over medium heat for about 10 minutes. Stir frequently. Blend in small portions of flour and continue stirring. Season with salt and pepper and continue stirring. Add parsley, pimento and chicken. Cover and cook over low heat for 15 minutes. Stir in the mead and continue cooking for 5 minutes.

Serve over warm rice or egg noodles.
Serve with glasses of mead!

