

Chicken Marsala by Kim Schonefeld (someone shared it with me not my recipe)

5 lbs boneless skinless chicken breasts cut into pieces

7 cups sliced mushrooms

4 tablespoons butter or margarine

2 cups Marsala cooking wine

2 quarts chicken stock

1 tsp. oregano

1/2 tsp pepper

Lightly cook chicken pieces in butter. Pack your chicken equally into jars. Fill jars with sliced raw mushrooms. In a sauce pan add 2 cups of Marsala Wine, 2 quarts of chicken stock oregano and pepper. Bring your liquid to a boil and ladle into jars leaving 1" headspace. Process @ 11 PSI 90 minutes (or adjust your psi to your altitude.(Makes 7 quarts). When you serve this drain the juice into a sauce pan and thicken with corn starch or flour butter mix, add 2 tablespoons of cream or sour cream, add contents of jar until heated through. ladle over Angel hair pasta or rice. Enjoy!