

WHAT'S ON LORETTA'S SONOMA TABLE:

BISTRO RALPH'S CHICKEN PAILLARD

Ingredients:

2 cups unseasoned breadcrumbs
½ cup polenta
4 boneless, skinless chicken breasts
kosher salt, to taste
black pepper, to taste
6 heaping tablespoons clarified butter
½ cup capers, drained
⅓ cup lemon juice
8 very thin lemon wedges, optional

Directions:

Combine the breadcrumbs and polenta in a wide dish or bowl and set aside.

Using a meat tenderizer, a rubber mallet, or a rolling pin, pound the chicken breasts until they are quite thin, about ⅛th inch. Salt and pepper both sides of each chicken cutlet.

Dip chicken into breadcrumb-polenta mixture, pressing lightly to create an even crust on both sides.

Set a heavy skillet over high heat and add the butter. When it begins to turn golden, add the chicken. Sear for about 30 seconds, until the chicken begins to brown; flip it over and sear for 30 seconds more. Add the capers, lemon juice, and lemon wedges, if using. Fry for a few more seconds, then transfer to warmed plates and enjoy.

Serves 4.
