

## CHICKEN TRINIDAD WITH ORANGE-RUM SAUCE

4 chicken breasts, boneless (6-8 oz. each)  
¼ c. Angostura bitters  
Salt  
Fresh ground pepper  
2 apples, peel, dice  
6 oz. sliced almonds, blanched  
1 pint peanut oil  
1 c. flour  
3 eggs, beaten  
2 c. grated coconut

Place chicken between sheets of plastic wrap. Pound with a mallet until very flat. Remove top layer of plastic. Sprinkle chicken with bitters, salt, and pepper. Saute apples with butter to soften. Add almonds, sauté 1 minute longer. Divide apples and almonds equally on chicken breasts. Roll up each breast around the filling. Press ends to seal.

Preheat oven to 350. In a deep pot heat peanut oil until surface begins to ripple (about 370 degrees) Dip each breast in flour, shake off excess, then dip in beaten egg. Roll chicken in grated coconut. Using tongs lower chicken into hot oil and fry until golden brown (30 seconds). Lift from oil and drain on paper towel. Place on baking sheet. Place in oven. Bake 20 minutes until juices run clear. Remove from oven and set aside.

### ORANGE-RUM SAUCE

6 oz. orange juice concentrate  
2 oz. rum  
¾ c. cold unsalted butter, cut into 8 pieces  
3 to 4 T. heavy cream

In a deep saucepan combine orange juice concentrate and rum. Bring to a boil over medium heat, 5 minutes. Remove from heat and beat in butter—one piece at a time, with a hand mixer on medium setting. Stir in heavy cream.

### GARNISH

8 small whole green onions  
¼ c. ketchup  
½ c. sliced almonds, blanched

Trim onions leaving a little green attached to the bulb. Lay onions on their sides and slice the green portion vertically into a fringe. Place in ice water for 30 minutes.

### TO SERVE

Pour the sauce on the serving plates. Slice chicken breasts diagonally and reassemble slices on the sauce revealing the stuffed centers. Put the ketchup in a squeeze bottle and dot the sauce with ketchup in 5 places on each plate. Pull through the ketchup with the tip of a sharp knife to create a star shape. Garnish with onion frills and a sprinkling of sliced almonds.