

Recipe from the York Harbor Inn Kitchen
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Lobster Stuffed Chicken with Boursin Cheese Sauce

Ingredients:

Stuffing

2 oz Onions, finely diced

2 oz Celery, finely diced

1 oz Clarified Butter

1 oz Dry Sherry

½ Tbsp. Minced Garlic

½ Tbsp. Worcestershire Sauce

10 oz Ritz Crackers, crushed

1 Tbsp. Scallions, sliced

1 Tbsp. Chopped Parsley

1 tsp. Salt

1 tsp. White Pepper

Sauce

2 cups Heavy Cream

10 oz Boursin Cheese with Garlic & Herb

8 - six oz Boneless, skinless Chicken Breasts, lightly pounded

1 lb. Lobster Meat, medium diced

Method:

~ Sauté onion and celery in clarified butter until limp.

~ Combine with remaining stuffing ingredients.

~ Stuff pounded chicken breasts with 2 oz of cracker stuffing and 2 oz of lobster meat.

Sauce:

~ Bring heavy cream to a boil in a 2-quart saucepan.

~ Whisk in Boursin Cheese and reduce heat to very low.

~ Cook sauce very gently, scraping the bottom of the pan with a rubber spatula often, so cheese does not burn.

~ Continue cooking until the sauce is lightly thickened.

~ Sauce may be held for a short time in warm water bath.

Bake chicken in a 350' oven for approximately 18 minutes and top with sauce upon serving.

Serves 8