

Wining and Dining *the Casa di Vino Way*

OVEN FRIED PECAN CORNMEAL CHICKEN

Yield: 4 to 6 servings

Amount	Ingredient -- Preparation Method
2 lb	Chicken breast
1 cup	Vegetable oil
3 tb	Dijon mustard
1/2 ts	Salt
1/4 ts	Black pepper
1/2 ts	Paprika
1 cup	Finely ground pecans
1/2 c	Yellow cornmeal

HEAT THE OVEN TO 400F. Pound the chicken breast halves to an even thickness. Pour 1/2 cup of the oil into a 9-by-13-inch baking dish, and heat it in the hot oven for 10 minutes. Combine the remaining oil with the mustard, salt, pepper and paprika in a shallow bowl, and mix well. Combine the pecans and cornmeal on a sheet of wax paper. Dip the chicken pieces in the seasoned oil, and then in the nut mixture. Remove the pan from the oven, and place the chicken pieces in the pan. Bake for 10 minutes, then turn with tongs, and bake for an additional 15 minutes. Drain on paper towels, and serve immediately. Serves 4 to 6.

Courtesy of Recipe Source

**Suggested Wine Pairing:
2007 Mountain View Chardonnay**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)