

Chicken in Jack Daniels Cream Sauce

These boneless chicken breasts cooked in a creamy Jack Daniels sauce can be on the table in just 30 minutes. It's a simple, but flavorful and comforting meal.

Prep Time 5minutes mins - Cook Time 30minutes mins - Total Time 35minutes mins

Servings: 6

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Ingredients

- 6 boneless skinless chicken breasts
- salt and pepper
- 2 tablespoons butter
- 2 tablespoons vegetable oil
- 1/2 cup Jack Daniel's Whiskey
- 3 large shallots chopped (or 1 onion)
- 1/4 teaspoon dried thyme
- 1/4 cup minced fresh parsley
- 1/4 cup water
- 1 cup heavy cream
- 2 teaspoons cornstarch
- 1 tablespoon water

Instructions

1. Season both sides of chicken with salt and pepper.
2. Heat butter and oil in a large pan. Add chicken and brown on both sides.
3. Add the Jack Daniels and carefully ignite. Shake the pan until the flames go out.
4. Add shallots and cook for 1 minute.
5. Add thyme, parsley, and 1/4 cup water. Cover pan and cook over low heat for 25 minutes. Transfer chicken to a plate and add the cream to the pan.
6. Mix the cornstarch and 1 tablespoon water together in a small bowl. Add to sauce. Simmer sauce until thickened. Season to taste with salt and pepper.
7. Return chicken to pan and remove from heat.

Notes

Be very careful when igniting the Jack Daniels. The flames can shoot up very quickly and very high.

Source: <https://spicysouthernkitchen.com/chicken-in-jack-daniels-cream-sauce/>