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**Ingredients**

* Chicken - 2 whole breasts
* .5c olive oil & .25 stick butter
* 2T Cognac or Whiskey
* .5c White wine
* 1 Clove garlic
* 2-3 tomatoes peeled and chopped (or canned)
* Salt and pepper
* Chopped Parsley

**Directions**

1. Wash chicken and dry with paper towels.
   * (*Note: one of my mom's biggest pet-peeves was getting chicken meet with blood still in the veins.  She remembered growing up on a farm where Nonnie would hang them upside down on the clothes line to bleed out.  And in my uncle's words nothing made you respect grandma like seeing her grabbing a chicken and butchering it right in front of you.*)
2. Heat oil and butter and brown chicken and garlic for about 10 minutes turning a couple of times.
3. Pour off most of the oil and add the whiskey, the wine, and salt & pepper.
4. Stir together and put chicken back in pan.
5. Cover and let simmer for about 20 minutes.
6. Add tomatoes 5-10 minutes before serving.
7. Simmer.
8. Sprinkle parsley on top.
9. Serve with rice.

**Notes:**

* n/a