

Chicken Dijon

Chicken pieces - bone in or boneless

Dijon Mustard

White Wine

Seasonings - salt, pepper, garlic granules

Smother chicken pieces with Dijon Mustard. Sprinkle with salt, pepper, garlic granules or seasoning of choice.

Place in baking dish and pour white wine over chicken to about 1/2 inch.

Bake at 350 degrees for about 45 minutes or till chicken is done.

Put chicken in serving dish. Whisk dijon/wine drippings with a little milk or cream and a little thickener like cornstarch or flour dissolved in liquid and thicken up over burner. Pour over chicken and VOILA!