The Chef's Table
Feathered Chicken

Ingredients:
2 - 4 Boneless skinless chicken breasts, trimmed, washed and patted dry
2 - 4 T (more if you want) Chicken Feathers chicken spice
Kosher salt
Freshly ground black pepper
2 - 4 Cloves of garlic finely chopped
1 - 2 Very thin slices of sweet onion finely chopped
2 - 4 T Sour cream
1 - 2 T Unsalted butter
1 - 2 tsp. Balsamic vinegar
Olive oil
About 1 Cup chicken stock
White wine

Pre-heat oven to 450-475 degrees with the rack in the middle position of the oven.

Slowly pre-heat a heavy skillet (cast iron is best) that is large enough for all the chicken without crowding it over medium to medium-high heat. While heating the skillet liberally season the chicken with the Chicken Feathers chicken spice, Kosher salt and freshly ground pepper to taste. When the oil in the skillet is hot carefully place the breasts into the hot oil "skin side" down. Quickly sear the breasts until you have a nice golden brown color on them. Turn the chicken over and turn off the heat.

Pour chicken stock into the skillet until it is about 1/8" deep and then add an equal amount of white wine. Sprinkle the chopped garlic onto the chicken and into the liquid along with the onion. Tightly cover the skillet with tin foil and place on the middle rack of the pre-heated oven. Cook for fifteen to twenty minutes and remove from the oven.

Remove chicken and place on a warm platter and cover with the tin foil lid you made for the skillet. Place skillet on stove and turn burner onto medium heat. Add the balsamic vinegar and bring the liquid to a boil and simmer until you have reduced the liquid by about 1/2. Remove skillet from the burner and whisk in the sour cream just until combined, then add the butter and whisk just until it is melted. (**NOTE:** If you want a thicker sauce then thicken it with a corn starch slurry. Heat the sauce just enough to thicken or it may well split.)

Place chicken on plates and spoon sauce over the breasts. Reserve some of the sauce and place in small dishes for dipping.