

Chicken Parmesan with Basil (submitted by Ros Eadie)

Here is the original recipe is for 4. The recipe for 50 follows.

4 large boneless, skinless chicken breasts
1 cup fresh breadcrumbs
1/3 cup grated parmesan cheese (use good quality)
1 tbsp chopped parsley
3 rashers bacon, chopped, fried and drained
3 oz butter
2 cloves garlic
1 tsp worchestershire sauce
1/2 tsp dry mustard

Combine in a bowl the breadcrumbs,cheese, parsley and bacon.
Melt the butter, add crushed garlic, worchestershire sauce and mustard. Mix well.
Dip the chicken fillets in butter mixture and place in a shallow ovenproof dish.
Press crumb mixture on top and bake uncovered at 375 F for about 25 – 30 minutes.
Note: the inside temperature of the chicken should read 180 F

Serve with Basil Sauce or sliced tomatoes with olive oil and sliced fresh basil and new potatoes.

Basil Sauce:

1/3 cup oil
1 clove garlic
1 cup fresh basil leaves 1/3 cup cream
1 egg yolk
Salt and pepper to taste
Combine everything except the egg yolk in a saucepan and stir until heated through.
Add the egg yolk and stir until sauce thickens – do NOT let it boil.

Modifications For 50 people

50 medium sized chicken breasts (about 6 oz each)
10 cups fresh breadcrumbs
3 cups grated parmesan cheese
2 cups chopped parsley
1 1/2 lbs bacon
1lb butter
1 cup oil
1/4 cup crushed garlic
(Worchestershire sauce and mustard can be omitted)

Use 2 large chaffing dish liners as baking trays.

Proceed as before but increase baking time to at least 1 1/2 - 2 hours. Omit the basil sauce as it is not feasible for large numbers. Bon Appetit!