

Chicken Cutlets with Raisins and Almonds (⁸ servings)

3 tablespoons raisins

3 tablespoons rum

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup slivered almonds

4 chicken breasts, skinned and boned

1 teaspoon salt

$\frac{1}{4}$ teaspoon pepper

$\frac{1}{2}$ teaspoon meat paste

$\frac{3}{4}$ cup chicken broth

3 teaspoons cornstarch

$\frac{1}{2}$ cup light cream

1. Soak raisins in rum.
2. Heat butter in large skillet, add almonds and cook, stirring constantly, until almonds are toasted. Remove with slotted spoon to a plate.
3. Add chicken to skillet; sprinkle with salt and pepper.

Cook over medium heat, turning often for a maximum of 10 minutes; remove to a plate; keep warm.

4. Add meat paste and chicken broth to skillet; bring to boiling. Mix cornstarch and cream in a small bowl; pour into boiling liquid, stirring constantly; simmer 3 minutes. Stir in rum and raisins. Taste and add more salt and pepper, if needed.

5. Reheat cutlets gently in the hot sauce. Arrange in serving dish, spoon sauce over; sprinkle with almonds.