

## Chicken with Marsala Wine

*You can experiment with different combinations of fresh mushrooms in this recipe—oyster, porcini, and fresh shiitake mushrooms all add subtle variations in flavor and texture.*



1. Cut the chicken breasts into thin strips approximately 1½ to 2 inches long. Place the chicken strips in a bowl, and add 2 tablespoons dry Marsala wine, salt, black pepper, and cornstarch. Marinate the chicken for 20 minutes.
2. Combine the chicken broth and 4 tablespoons Marsala wine in a bowl. Set aside.
3. Heat a wok or skillet on medium-high heat until it is almost smoking. Add 2 tablespoons oil. When the oil is hot, add the chicken strips. Let them sit briefly, then stir-fry, stirring and tossing the strips for 4 to 5 minutes, until they turn white and are nearly cooked. Remove the chicken from the pan.
4. Heat 1½ tablespoons oil in the pan. When the oil is hot, add the ginger and garlic. Stir-fry for 10 seconds, then add the shallots. Stir-fry until they begin to soften, then add the sliced mushrooms. Stir-fry for about 2 minutes, then add the broth and wine mixture. Bring to a boil, then add the chicken back into the pan. Stir in the chopped basil. Stir-fry for 2 more minutes to blend all the ingredients and make sure the chicken is cooked through. Garnish with the fresh parsley.

**Marvelous Marsala Wine** Originating in Sicily, Marsala wine is fortified with ethyl alcohol, giving it an alcohol level of over 15 percent. One of Italy's best kept secrets, Marsala wine was introduced to the rest of the world in the eighteenth century by Englishman John Woodhouse, who realized that the fortification process meant that the wine would survive the voyage to England without going bad.

### Serves 3 to 4

- 1 pound boneless, skinless chicken breasts
- 6 tablespoons dry Marsala wine, divided
- ½ teaspoon salt
- Freshly ground black pepper to taste
- 2 teaspoons cornstarch
- ¼ cup chicken broth
- 3½ tablespoons olive oil, divided
- 2 thin slices ginger, chopped
- 2 cloves garlic, chopped
- 2 shallots, chopped
- ¼ pound fresh mushrooms, thinly sliced
- 1 tablespoon chopped fresh basil leaves
- Fresh parsley, to garnish