

**Swiss Chicken Cutlets**      **Serves 10**      **From the Kitchen of Mary Lou Bockert**

5 chicken breasts, split, skinned and boned	
Salt	2 beaten eggs
1 cup fine dry bread crumbs	1/4 cup cooking oil
3 T. butter	1/4 cup flour
1/2 t. salt	1/8 t. pepper
2-1/2 cups milk	1/2 cup dry white wine
1 cup shredded Swiss cheese	

Place each chicken breast half between 2 pieces of waxed paper. Pound out to about 1/4" thickness with meat mallet. Sprinkle lightly with salt. Dip in beaten egg, then in bread crumbs. Heat 2 T. oil in skillet and brown cutlets, a few at a time, about 2 minutes on a side. Add remaining oil as needed. Set chicken aside.

In saucepan, melt butter, blend in flour, salt and pepper. Add milk all at once; cook and stir until thickened and bubbly. Remove from heat and stir in wine. Pour half of the sauce in the bottom of a 13" X 9" X 2" baking dish. Arrange cutlets atop sauce. Top with remaining sauce. \*Cover and chill several hours or overnight.\* Bake, covered, in a 350° oven until heated through, about 50 minutes. Sprinkle with cheese, return to oven for 5 minutes.

\*I have always skipped this, and then baked a shorter period of time. Also, I use half as much chicken to the full recipe of sauce.