

HAWAIIAN FUDGE SAUCE

White Russian Chicken with White Chocolate Ginger Fudge Sauce

Ingredients for four servings:

4 boneless, skinless chicken breasts, whole

¼ pound unsalted butter

¼ cup WCGFS

1 or 2 cloves of garlic, minced

½ teaspoon salt

½ teaspoon freshly ground pepper (white for appearance)

2 lightly beaten eggs

Flour for coating (use one cup for convenience)

Panko (or other non-seasoned, dry bread crumbs) for coating

Advance preparations:

1. Trim away fat, bone ends, tendons and the tender from the chicken breasts and divide into halves. Reserve the tenders for another use. Pound breasts to flatten, but don't overdo it. Place flat on a platter, layering with plastic wrap if necessary, and refrigerate.
2. Soften butter at room temperature (or with carefully added heat) until it is possible to mix in WCGFS and minced garlic. Then, stir in WCGFS and minced garlic, and refrigerate. When the butter and WCGFS mixture is stiff enough, form it into eight equal "sticks" about 2 inches long and ½ inch thick.

Preparation:

Season the cold, pounded chicken breast halves with salt and pepper. On each half breast, put one stick of the butter mix, and wrap it with the chicken, pinning the wrap closed with toothpicks, using at least three toothpicks will seal the roll and leave long ends sticking out to be easily removed before serving. (Note: You may want to add herbs inside the rolls, they are unnecessary.) Coat chicken rolls with flour, then dip in the beaten egg, allowing excess egg to drain back into egg bowl. Coat with Panko or bread crumbs. Deep fry in 360°F oil until golden brown, and drain on layered paper towels.

To finish plate:

Remove toothpicks. Plate with side dishes of your choice.

Option: A WCGFS flavored "gravy" would be good with this. Make a basic (not heavy or enriched) Béchamel sauce, adding approximately one tablespoon of WCGFS for each 1/3 cup of sauce after removing it from the heat. If you choose to do this, serve by putting the sauce on the plate and the chicken rolls on (not under) the "gravy".