

- 4 skinless boneless chicken breast halves
- Coarse kosher salt
- 3 tablespoons butter, divided
- 1 tablespoons olive oil, divided
- 2 tablespoons minced shallot, onion, or garlic
- 1/2 cup dry white wine
- 2 cup low-salt chicken broth
- 4 teaspoons Dijon mustard
- 4 teaspoons chopped fresh tarragon
- 12 radishes, trimmed of all but 1/2 inch of green tops, radishes halved lengthwise
- Fresh tarragon sprigs (for garnish)

Sprinkle chicken with salt and pepper. Melt 1 tablespoon butter with 1 tablespoon oil in large skillet over medium-high heat. Add chicken to skillet and cook until browned and cooked through, 5 to 6 minutes per side, depending on thickness. Transfer chicken to plate; cover to keep warm. Add shallot to same skillet; stir over medium-high heat 1 minute. Add wine, then broth to skillet; bring to boil. Whisk in mustard and chopped tarragon; boil until sauce thickens enough to coat spoon lightly and is reduced to scant 1 cup, 5 to 6 minutes. Stir in 1 tablespoon butter; set aside.

Meanwhile, melt remaining 1 tablespoon butter in heavy medium skillet over medium-high heat. Add radishes; sprinkle with coarse salt and pepper; cook without stirring until radishes begin to brown, about 4 minutes. Continue to cook radishes until crisp-tender, stirring occasionally, 5 to 7 minutes longer.

Cut chicken breast halves crosswise into 1/2-inch-thick slices; arrange on platter. Place radishes around and over chicken. Spoon sauce over chicken and radishes. Garnish with tarragon sprigs and serve. Very good served over a bed of steamed chard or kale with a side of rice.

Read More <http://www.epicurious.com/recipes/food/views/Sauteed-Chicken-and-Radishes-with-Mustard-and-Tarragon-364591#ixzz1yHx15vAv>

---

Kabob marinade #2: Rich “hot” Chocolate Marinade

“Nando’s Peri-Peri” sauce (or other hot sauce)  
 ¼ cup Beer (microbrew)  
 Couple cloves of garlic  
 ¼ tsp. Cinnamon  
 Small pc. Ginger

¼ tsp. Salt  
¼ tsp. Pepper  
1/3 of your favorite chocolate bar  
2 tsp. Brown sugar  
1 tsp. Balsamic vinegar  
1 dried hot pepper  
Some Basil (optional)

Blend the ingredients listed for any kind of kabob fixings. Just coat your fixings and let sit 1 hour before skewering! Then barbeque and enjoy!