

Crawley Family Chicken Breasts with Caper Cream Sauce

This dish combines the Edwardian love for capers/salty appetizers in a fancy entrée. As this is a relatively inexpensive yet still elegant dish to offer, this would be a staple for dinners at Downton Abbey when no guests are present.

Yields 4 Servings

4 boneless, skinless chicken breasts
2 teaspoons lemon pepper
1 teaspoon sea salt
1/2 teaspoon freshly ground black pepper
2 teaspoons fresh dill
1 1/2 teaspoons garlic powder
1/2 cup fresh lemon juice
4 tablespoons unsalted butter
1 clove garlic, diced
1/2 teaspoon sugar
2 tablespoons dry white wine
1/2 cup heavy cream
2 tablespoons capers, drained and rinsed

1. Thoroughly season chicken breasts with lemon pepper, sea salt, black pepper, dill, and garlic powder. Then marinate chicken breasts for at least 2 hours in lemon juice.
2. Melt butter in a large skillet over medium heat. Add garlic and sugar, and saut. for 5 minutes. Then place breasts in skillet and increase heat to medium-high. Turn chicken frequently until brown, about 5 minutes. Reduce heat to medium and cook breasts for 5–7 minutes or until breasts are cooked through. Remove chicken, cover with foil, and keep warm.
3. Increase heat to high, and whisk in wine and heavy cream. Whisk until mixture is reduced to a saucelike consistency, about 2–3 minutes. Remove from heat, then stir in capers. Pour sauce over chicken breasts and serve.

Suggested Pairings

For a different—yet nonetheless caper-filled—sauce, Mrs. Patmore could serve these chicken breasts with a Cajun remoulade sauce. This remoulade sauce includes mayonnaise, anchovies, capers, mustard, herbs, and pickles.