



DISH: Chicken with Asiago, Prosciutto, and Sage  
WINERY: Corey Creek Vineyards, Southold

## Corey Creek Vineyards

The airy deck overlooking the vines is the perfect spot to sip Corey Creek's mellow reserve **Chardonnay**. The wine offers an alluring hint of vanilla common to good white Burgundies. Suzanne Baird, who works at the vineyard, claims she doesn't think long and hard about pairing food and wine. But she insists on the Chardonnay with her chicken saltimbocca.

### CHICKEN WITH ASIAGO, PROSCIUTTO, AND SAGE

This version of saltimbocca, a Roman specialty, substitutes chicken for veal.

#### 4 SERVINGS

- 4 small skinless boneless chicken breast halves, pounded to ¼-inch thickness
- All purpose flour
- 6 tablespoons (¾ stick) butter, divided
- ½ cup finely grated Asiago cheese
- 8 thin prosciutto slices, folded over crosswise
- ⅔ cup dry white wine
- 2 teaspoons minced fresh sage
- 4 whole sage leaves (for garnish)

Preheat oven to 375°F. Sprinkle chicken breasts with salt and pepper. Coat both sides with flour, shaking off excess.

Melt 4 tablespoons butter in large skillet over medium-high heat. Add chicken breasts and sauté until brown, turning once, about 5 minutes. Transfer chicken to rimmed baking sheet; reserve skillet. Sprinkle 2 tablespoons cheese over each chicken breast. Top each with 2 prosciutto slices. Bake until chicken is cooked through, about 5 minutes.

Meanwhile, add wine, minced sage, and 2 tablespoons butter to skillet. Boil until sauce is reduced to ⅓ cup, scraping up browned bits, about 4 minutes.

Transfer chicken breasts to platter. Top each with sage leaf, drizzle pan sauce over, and serve.