

Ski Dazzle®

# A Taste of Winter™

*Inspiration from:*  
**UTAH SKI RESORTS**



## **Pan-Roasted Natural Chicken ...**

*Field Mushrooms, Smoked Butternut Squash and Potatoes*

### **For the Chicken ...**

6 (6 oz) natural chicken breasts with skin  
3 tbsp olive oil  
2 cups field mushrooms  
2 tbsp shallots - minced  
1 sprig fresh thyme  
3/4 cup dry sherry  
1/2 cup butter  
Salt and pepper to taste

### **PREPARE ...**

In a hot sauté pan sauté the chicken breast in olive oil. Remove the chicken from the pan and add the shallots, mushrooms and thyme.

Deglaze the pan with sherry and reduce by half.

Salt and pepper to taste and finish

### **For the Squash ...**

1 1/2 cups smoked squash  
2 tbsp butter  
2 tbsp shallots - minced  
1/2 cup white wine  
3 cups chicken stock  
1/2 cup heavy cream  
Salt and pepper to taste

### **For the Mashed Potatoes ...**

2 pounds peeled russet potatoes  
1 cup chicken stock  
1 cup heavy cream  
1/2 cup butter  
Salt and pepper to taste

### **PREPARE ...**

Boil the potatoes in lightly salted water until tender. Drain well and place in a large bowl.

In a sauce pot over medium heat, warm the chicken stock, cream and butter, slowly adding the heated mixture to the potatoes and mash until smooth.

Salt and pepper to taste.

### **PREPARE ...**

In a large sauce pan sauté the shallots in butter, then add the squash, deglaze with white wine and add the chicken stock.

Reduce the heat to a simmer and cook the squash until it is very soft.

Puree the mixture until smooth, add the cream, return to the sauce pan and season to taste.