

# ALICE SPRINGS CHICKEN

This is a really nice chicken dish that Outback Steakhouses make. I'm not sure how Australian it is, but it certainly tastes good! My son Chris is especially good at making this dish. Our recipes may differ slightly, but it is the love with which it is prepared that is important!

## **HONEY MUSTARD MERINADE:**

½ cup Grey Poupon Dijon Mustard

½ cup Honey

1 ½ teaspoons Vegetable Oil

½ teaspoon Lemon Juice

Combine all of the ingredients together in a small bowl and whip mixture for at least 1 minute. Set 1/3 of marinade aside for dipping sauce later. Put the rest of the marinade in a large zip lock bag along with the chicken breasts, and place them in the refrigerator for at least 2 hours, and up to 24 hours.

## **CHICKEN:**

4 Chicken Breasts, boneless and skinless

1 Tablespoon Vegetable Oil

2 cups Mushrooms, sliced

2 Tablespoons Butter

Salt and Pepper

Paprika (optional) for sprinkling

8 slices bacon, cooked and drained

1 cup Monterey Jack Cheese, shredded

1 cup Cheddar Cheese, shredded

2 teaspoons Fresh Parsley, chopped finely

If you have a barbecue grill, fire it up and use it. Cook the chicken until it is just done (the thickest part of the breast is not pink). DO NOT over cook it, or it'll have the texture of an Australian shoe. Remove chicken from the grill and place on a cookie sheet.

If you don't have a grill, get one. Otherwise, sauté the chicken breasts over medium high heat in oil until they are just done.

Preheat oven to 375 degrees.

In a small pan, sauté the mushrooms in butter.

Season the grilled chicken with salt and pepper and paprika if desired. Stack 2 pieces of bacon on the chicken making an X. Spoon ¼ of the mushroom mixture on top of the bacon, spreading evenly.

Spread  $\frac{1}{4}$  cup Monterey Jack cheese, followed by  $\frac{1}{4}$  cup Cheddar cheese on each breast. Place breasts on a lightly greased cookie sheet, and bake for 7 to 10 minutes, or until the cheese is thoroughly melted and starting to bubble.

Sprinkle each breast with  $\frac{1}{2}$  teaspoon parsley before serving.

Place the extra marinade that you had saved in a small bowl to serve on the side.