

## Ingredients

1/2 cup all-purpose flour  
1 teaspoon salt  
1/4 teaspoon ground pepper  
8 large boneless, skinless chicken breast halves  
2 Tablespoons butter  
2 Tablespoons oil  
3 Tablespoons butter  
3 Tablespoons all-purpose flour  
3 Tablespoons Dijon-style mustard  
1-1/2 cups milk  
3/4 cup dry white wine  
1/2 teaspoon dried tarragon leaves  
1 teaspoon salt

Heat oven to 350 degrees. Mix 1/2 cup flour, 1 teaspoon salt, and the pepper in a plastic bag or bowl and dredge or shake the chicken in the mixture to coat each piece. Sauté chicken in large skillet containing 2 Tablespoons each of butter and oil, until golden.

Melt 3 Tablespoons butter in a medium saucepan. Whisk in 3 Tablespoons flour and the mustard. Stir in the milk and wine quickly. Add salt and tarragon leaves and cook, whisking constantly until mixture bubbles and thickens. Pour sauce over the chicken in a 9 x 13-inch baking dish. Bake covered (tightly sealed with foil) for 30 minutes. Arrange chicken on a serving platter and spoon sauce over the top of each chicken breast.

Note: Over the years, this recipe has been the most frequently selected for Murder Mystery Dinner Parties. It is an excellent buffet dish.

Serves: 8