

Your Name	Douglas Bryce
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Recipe Name	Honey Pecan Chicken Cutlets
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Category (select one)	Poultry
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List of Ingredients and Quantity

1 lb. skinless, boneless chicken pieces
1/2 cup all-purpose flour
3 tablespoons margarine, divided
1/4 cup honey
1/4 cup chopped pecans



Instructions

Dredge the cutlets in flour, shaking off excess.
Heat two tablespoons margarine in a heavy skillet over medium heat.
Add the cutlets and brown on both sides, about 5-6 minutes.
Stir together the remaining tablespoon margarine, honey and pecans. Add to the skillet, and stir gently.

Cover and simmer gently for 7-8 minutes. Remove cutlets to a serving platter, pour sauce over and serve.

Comments or Tips

Walnuts can be used in place of pecans, if desired, and garlic chunks can be added to the honey.