

CopyCat Bennigan's Smothered Chicken

Ingredients

4 boneless, skinless chicken breasts, thawed
1 cup sliced onions
1 cup sliced mushrooms
1 teaspoon hickory smoke flavor (found on condiments aisle)
3 tablespoons butter or margarine
8 slices provolone cheese (use more or less to your liking)
4 slices cooked bacon

Chicken Marinade

1 teaspoon basil leaves
1 tablespoon garlic powder
3 tablespoons hickory smoke flavoring
1/4 cup white cooking wine
1/4 cup vegetable oil
1/2 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons vinegar

Directions

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Combine all marinade ingredients in a bowl. Marinate meat in covered bowl or plastic bag for at least 2 hours.

Marinate chicken as shown above, or follow directions on package if using pre-packaged marinade. While chicken is marinating, slice onions and mushrooms and cook your bacon. Sauté mushrooms and onions in butter and hickory smoke flavor for 3 to 5 minutes, or until onions are transparent but not brown and mushrooms are tender.

Remove chicken from marinade, and grill* (if you would prefer

to cook it in the oven, instructions are below) for about 10 minutes. Do not overcook chicken!!! While grilling, preheat oven on broil. After chicken is done, remove from grill and place in a shallow baking dish. Cover each breast with a strip of bacon, then provolone cheese, then some sauteed onions and mushrooms. Broil for 3 to 5 minutes, or until cheese is bubbly.

*Oven instructions: Preheat oven on broil. Broil chicken, 5 to 7 inches from broiler element, for about 10 minutes. Watch the chicken carefully!! About 6 minutes into broiling, top chicken with bacon strips. Once the chicken and bacon is done, remove from oven, top with cheese and mushroom/onion mixture, and broil for 2-3 minutes more. Watch carefully; sometimes the grease from the bacon will ignite if not careful