

Legendary Dish Simplified

(NAPSA)—For many, New York City's "21" Club is the most glamorous dining spot. Since its colorful early days as an elegant "speakeasy"—the dimly lit bar's ceiling is still crammed with those distinctive hanging toy cars—"21" has attracted the rich, powerful and celebrated from around the world. The restaurant has also made the reputations of many chefs who have, in turn, altered its menu to suit the times. A handful of dishes, however, remain essentially unchanged (so as not to risk incurring the wrath of regulars, including not a few Wall Street titans)...among them, "21" Club Chicken Hash.

The original recipe—which appears in "21"’s cookbook and online—is rather complicated and high in fat. This streamlined version, while still luscious and a dinner party treat, was adapted by the chef de cuisine and is simple enough for even novice cooks—for example, brides just beginning to entertain—to prepare without a hassle.

The secret ingredient is Jarlsberg Lite, which forms the basis of the sauce and produces an appealing golden brown crust. This unique cheese has only 50 percent of the fat of regular Swiss, yet it has a wonderfully mellow, nutty flavor along with deceptively creamy consistency. It also melts beautifully, blending and harmonizing other ingredients.

If you're traveling to the Big Apple, you may care to splurge at lunch or dinner and visit "21." Meanwhile, you can enjoy a taste of the good life that's likely to impress your guests.



"21" CLUB CHICKEN HASH
Yield: 4 servings

Ingredients:

- 1½ lbs. skinless, boneless chicken breast
- Salt and pepper
- ¼ lb. butter (1 stick)
- ½ cup all-purpose flour
- ½ cup heavy cream
- 2½ cups white wine
- 1½ lbs. grated Jarlsberg Lite
- ½ tsp. (fresh grated) nutmeg

Method:

Season chicken lightly with salt and pepper.

Grill or sauté chicken breast.

Cook until done; allow to cool, then dice.

In saucepot, melt butter on low heat. Slowly whisk in flour and cook on low heat, stirring often.

Slowly whisk in cream and wine to butter-flour mixture to ensure no lumps.

Cook sauce over low heat, stirring often, 20 minutes.

Whisk in cheese and nutmeg. Add additional salt and pepper, to taste. Remove from heat once cheese is melted.

Fold in diced chicken.

Top with more cheese and brown lightly under broiler.

Serve with fresh wilted baby spinach (or arugula) and wild rice.