

Chicken Marsala By Rick Bledsoe, Rick McMahon and the crew of Transposition

30# chicken breast, thin sliced if you prefer

3# mushrooms

7c garlic, minced, "It is, after all, an Italian recipe."

3 bunches basil

3 12oz jars green olives

24 10oz cans diced tomatoes

3# grated parmesan

3 750 ml bottles marsala wine

Cut each chicken breast into three or four pieces. Dredge in flour. Brown in a combination of Olive oil and butter. Add the rest of ingredients. This would fill three large (approx. 24" x 12" x 4") baking pans. Bake at 325F for 45 minutes. Serve over rice.

Rice

Bring whatever quantity of rice desired (in a ratio of 2:1 with water with a splash of olive oil) to a boil. Turn down to simmer for 10 – 12 minutes.