



You'll need: a wooden spoon, white wine or vermouth, butter, salt.

Step  
1



**Pour enough wine or vermouth** into the pan you used to cook the chicken to just cover the bottom.

Step  
2



**Cook the alcohol** over medium heat, **scraping up the browned bits** of chicken and spice with the wooden spoon, until the sauce has thickened or **“reduced.”** You can tell it's ready if you pull your spoon through the sauce and you can see the bottom of your pan for a couple of seconds before the liquid covers it again.

Step  
3



**Add a pat of butter** and stir until it's melted. Taste to see if the sauce needs **salt.** **Pour** the sauce over the chicken.

\*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.