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**“Whisking Away Your Dinner Dilemma!”**

**Chicken with Lemon & Dill Butter**

½ stick unsalted butter  
3 T. lemon juice  
2 cloves garlic, minced  
salt & pepper to taste  
½ # fresh mushrooms, cleaned & sliced  
1 T. fresh dill weed, chopped  
6 chicken thighs

In 1 T. butter sauté chicken until just turning golden, remove from pan. Add the rest of the butter, juice, salt, garlic, pepper, mushrooms & dill. Bring mixture to a boil, add chicken & reduce to simmer. Cover & simmer until chicken is cooked through, about 30 minutes. Garnish with sprigs of fresh dill weed.