

Chicken Dressed the French Way



Quarter, then broil them, crumble over them a little bread and parsley. When they are half done put them in a stew pan with 3 or 4 spoonful's of gravy and double the quantity of white wine, salt, and pepper, some fried veal-balls, and some suckers, onions, shallots, and some green gooseberries or grapes when in season. Cover the pan and let it stew on a charcoal fire for an hour. Thicken the liquor with the yolks of eggs, and the juice of lemon. Garnish the dish with fried suckers, sliced lemon, and the livers.

Note: Suckers are young artichokes.

Note: Take 1 chicken, one medium onion, 1 quarter cup breadcrumbs, 1 shallot, one teaspoon of parsley, ½ cup golden raisins or grapes, 2 cups chicken broth, juice of 1 lemon, 4 cups white wine, and 3 egg yolks. Cut the chicken into 4 parts. Coat lightly with breadcrumbs and parsley. Broil or grill until the outside is brown, but the meat is still pink by the joints. Place chicken in a stew pot with the broth, wine, onion, shallot, grapes

or raisins, and lemon juice. Simmer for about 25 minutes and remove the chicken. In a medium bowl, whip the egg yolks, gradually add some sauce to the yolks while stirring. Do not cook the egg yolks, Stir the mixture into the rest of the sauce. Heat gradually until sauce thickens. Pour over the chicken and serve.