

# LOOK FOR THE GRADE TAG

## CHICKEN SALAD

Cut cold chicken in small dice; mix with  $\frac{1}{2}$  celery diced; salt and pepper to taste, add salad oil and vinegar; serve on lettuce masked with mayonnaise; garnish with hard boiled eggs and capers. (*Courtesy C.P.R. Dining Car Dept.*)

## CHICKEN A LA CASSEROLE

*Mme. Blanche L. Pagé*

Place chicken in hot butter, season with salt and pepper and cover; cook over slow fire (14 hours); turn chicken over from time to time, letting it lie over the legs which are the hardest part to cook.

## BOILED CHICKEN WITH SALT PORK AND PARSLEY SAUCE

Put chicken to boil with piece of lean salt pork, an onion stuck with cloves, carrots, and celery; when tender take up; remove breast and legs; serve on platter garnished with vegetables, slices of pork and parsley sauce. Parsley sauce is made from liquor chicken boiled in; flour, butter and chopped parsley being added. (*Courtesy, C.P.R. Dining Car Service.*)

## BROILED CHICKEN

*By Mrs. R. Lacroix*

Prepare chicken by opening a long back and dividing in halves; wipe well, sprinkle with salt and pepper and place on well-buttered broiler; keep flesh side to heat to avoid burning but turn frequently to insure even cooking—takes about 20 minutes over open fire, gas jet, or electric ring full on.

## CHICKEN EN CASSEROLE BOURGEOISE

*By R. Albertella, Chef de Cuisine, Royal York Hotel*

Cook chicken the same way as for roast; add garnish consisting of small onions, carrots, mushrooms, and a few potatoes (small sized—olive); also add bacon cut in small cubes and let simmer with chicken; when cooked place in casserole, garnish and serve. (*Courtesy, Canadian Pacific Hotels.*)

## CHICKEN PATTEE

*By Mme. Blanche L. Pagé*

Bone a cooked chicken; cut in small pieces and add to brown butter sauce. Make pastry shell by covering bottom of frying pan or small dish with paste and baking in oven; add chicken with gravy (or cream sauce), cover with paste and cook in hot oven. Mushrooms and olives may be added to the gravy

# THE TAG TELLS THE GRADE

The Grade "C" denotes birds lacking the fat, fleshing and finish required by the higher grades