

BOILED CHICKEN

1 chicken	1 onion
1½ oz. butter	1 carrot
1½ oz. flour	1 bouquet garni
$\frac{3}{4}$ pt. stock	Salt and pepper

METHOD—Truss the chicken for boiling, put in a stewpan just large enough to hold it with the boiling stock or water; add a slice of lemon to whiten the flesh, bring to a boil and skim.

Add the vegetables, cut into slices, bouquet garni, and seasoning, cover closely, and cook gently until tender.

Meanwhile, melt the butter in a smaller stewpan, add the flour and blend thoroughly, pour in $\frac{1}{4}$ pint of the stock in which the chicken has been boiled; bring to boil, and cook about 10 minutes. Season to taste.

Remove the trussing string from the chicken, place on hot platter, pour the sauce over and serve. Garnish with chopped parsley.

Time to boil the chicken from 1 to 1½ hours according to size.

CASSEROLE OF CHICKEN

1 chicken	2 tablespoonfuls mushrooms
4 oz. bacon	
2 oz. butter	1 oz. flour
1 small onion	Pepper and salt

METHOD—Divide the chicken in joints, heat $\frac{1}{2}$ the butter in a casserole just large enough to hold the chicken, fry the bacon in it, having first cut it into strips; then put in the chicken, add the onion chopped and the mushrooms; cover, and cook slowly till slightly browned, turn and brown the other side; add stock to barely cover and season to taste. Melt the remaining butter in a small saucepan, blend in the flour, and add to the chicken 15 minutes before serving.

It should be served in the casserole.

Time about 1½ hours.