

# RECIPES YOU WILL LIKE—BY CANADIAN CHEFS

## RISSOLE OF CHICKEN

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

Chop boiled chicken in small pieces; add a few mushrooms finely chopped; cook with a little white sauce and reduce to paste; season to taste and put in pan to cool. Make semi-puff paste, roll thin, use cutter; put 1 teaspoonful of chicken Appareille (paste) on this, wet edges with beaten egg and cover with paste; glaze with beaten egg; brown in moderate oven; serve hot. (*Courtesy, Canadian Pacific Hotels.*)

## ROAST STUFFED CHICKEN

By C. Scarabelli, *Chef de Cuisine, Château Laurier*

Into saucepan put 2 tablespoons butter and chicken fat, 2 oz., chopped onion, a little bacon or ham diced and fried colourless in butter; add thyme, sage, salt and pepper, chicken liver diced, about  $\frac{1}{2}$  lb. bread crumbs, and 2 eggs. Stir well, stuff chicken and truss. Oven should be from 400 to 450 degrees F. Add water to fat to keep from burning. Cook 20 to 25 minutes to pound. (*Courtesy, C.N.R. Hotel Dept.*)

## ROAST MILK-FED CHICKEN

By Leon Tobias, *Chef de Cuisine, C.P.S.S. "Empress of Australia"*

Make stuffing with fresh bread crumbs, chopped parsley, pork sausage and seasoning. Parci breast of bird with same and truss up; roast bird in sharp oven; serve with chicken gravy and bread sauce. (*Courtesy, Canadian Pacific Railway.*)

## STUFFING FOR CHICKEN

To 1 lb. sifted bread crumbs add  $\frac{1}{2}$  lb. butter, 1 lb. boiled mashed potatoes, a little sweet majoram and summer savory rubbed to fine powder; moisten with beaten egg; season with salt, pepper and nutmeg. A little sausage meat, grated ham, oyster, or chopped mushroom may be added; also a few walnuts, filberts and roasted chestnuts (ground to paste), and grated rind of lemon. Truffles may be added to dressing or served with gravy. (*Courtesy, C.N.R. Dining Car Service.*)

## CHICKEN-A-LA-KING

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

Cut boiled chicken or fowl in large dices, sauté in pan adding 1 oz. butter, salt, dash of cayenne pepper, paprika, mushrooms cut in small cubes; let simmer with glass of sherry; add 2 cups cream; cook until reduced. Chicken with tablespoon of cream sauce and yolks of 2 eggs; without further cooking put in chafing dish and garnish with truffles. (*Courtesy, Canadian Pacific Hotels.*)

# YOU GET WHAT YOU PAY FOR

The Grade "A" denotes a bird which is well-fatted,  
well-fleshed and well-finished