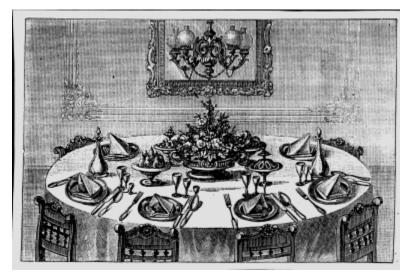


DELMONICO'S RECIPES FROM A "GILDED AGE" FOR AN 1894 THANKSGIVING

CHICKEN PIE, Country Style

from: The Table, by Alessandro Filippini, 1891. from: Thanksgiving "a la Carte"

Take one fine Philadelphia chicken, from three and a half to four pounds, singe, draw, wipe well, and cut it into twelve even pieces.



Put these in a saucepan, and cover them with cold water; leave them in for thirty minutes, then wash well, drain, and return them to the saucepan.

Cover again with fresh water, season with two pinches of salt, one pinch of pepper, and a third of a pinch of nutmeg; add a bouquet, six small onions, and four ounces of salt pork cut into square pieces.

Cook for three-quarters of an hour, taking care to skim well, then add one pint of raw potatoes, Parisiennes, and three tablespoonfuls of flour diluted with a cupful of cold water. Stir until it boils, then let cook for ten minutes. Remove the bouquet and transfer the whole to a deep earthen baking-dish; moisten the edges slightly with water, and cover the top with a good pie-crust. Egg the surface, make a few transverse lines on the paste with a fork, and cut a hole in the centre. Bake it in a brisk oven for fifteen minutes, then send to the table.