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

BONED CAPON, aux Truffes
"Cuisses de Chapon aux Truffes"
from: The Epicurean, by Charles Ranhofer, 1894.
from: Thanksgiving "a la Carte"

Bone entirely six legs taken from medium-sized and very tender capons; remove carefully the sinews, then season with salt, pepper and nutmeg; stuff them with quenelle forcemeat into which mix half as much small squares of foies-gras; sew them up and braise in a mirepoix and white wine stock; moisten slowly, being most careful to baste frequently, and when done, withdraw the threads, glaze and dress the legs on the strained and skimmed stock.

Serve separately a supreme sauce, with sliced truffles added.