

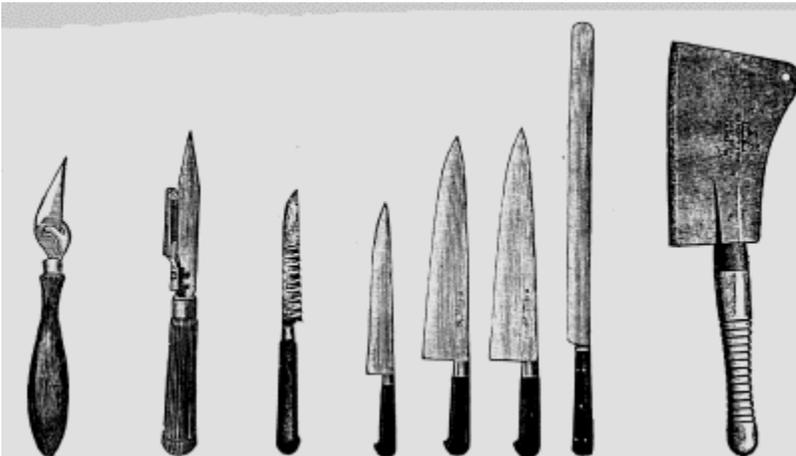
***DELMONICO'S RECIPES FROM A "GILDED AGE"  
FOR AN 1894 THANKSGIVING***

**BONED CAPON, aux Truffles**

"Cuisses de Chapon aux Truffles"

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.