

## **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.