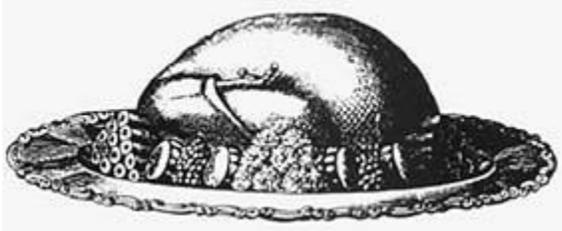


Turkey, French Style (Dinde a la Francaise)

from: *The Epicurean*. By Charles Ranhofer, 1894.
The Great American Turkey Exhibit

Choose a small fat turkey; draw, singe and clean it well, extracting all the pin feathers; break the breast-bone, remove it and fill the breast with a bread dressing; sew up with the skin underneath and truss it for an entree; lay it in a brazier, having it lined with slices of fat pork, moisten to half its height with mirepoix stock and let the liquid come to a boil; then cover the turkey with a thick buttered paper and cook for an hour and a half to two hours with the brazier well closed; simmer slowly while basting frequently.



At the last moment drain off the turkey, untruss and dress on a rice foundation surrounding it with clusters of cauliflower, mushroom heads, braised celery, glazed carrots and stuffed cucumbers, all being arranged in separate groups.

Cover the breasts with some veloute sauce reduced with the stock already strained and skimmed, serving at the same time a sauce-boat of the same sauce.