



# *The Historic Village*

*at Allaire*

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## **BUTTER CHICKEN**

3 lbs. chicken cut into pieces  
Blade of mace, or pinch of ground mace  
1 tsp. salt  
Water  
4 TBLSPS. Butter  
2 TBLSPS. Parsley  
1 TBLSP. Lemon juice  
Grated peel of 1 lemon  
1 cup of broth in which chicken was cooked  
Freshly ground pepper  
1/2 cup heavy cream  
1 lemon, cut into very thin slices for garnish

Gently poach chicken in enough water to barely cover, together with the mace and salt. When done, cool, then remove meat from bones and cut into bite-sized pieces. Melt butter, add chicken pieces, stir and fry for a few minutes. Add parsley, lemon juice, grated peel and broth. Add some freshly ground pepper, and gently simmer for 10 minutes. Add cream and reheat the sauce, but do not boil. If desired, the sauce could be further thickened with cornstarch or flour. Garnish your dish with lemon slices. Serve with boiled potatoes and a salad.

*Adapted from the Sensible Cook, by Peter G. Rose*

*Compliments of the Food Ways Guild in the Historic Village at Allaire*