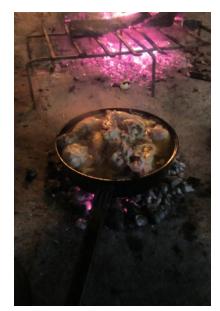
## CHICKEN FRYKACY

Recipe from Martha Washington's Booke of Cookery, compiled by Karen Hess, page 40.



Take 2 chickens, kill and flaw them hot, take out their entrills & wipe them within, cut them in pieces & break their bones with a pestle. Put a half pound butter into ye frying pan & fry it till it be browned, put in ye chicken & give it a walme or two. Put in half a pint of faire water well seasoned with pepper and salt & a little after put in a handful of parsley & time & an ounion shread all small. Fry all these together till they be done enough and when it is ready to be dished up, put in ye pan ye youlkes of 5 or 6 eggs, well beaten and mixed with a little wine vinegar or juice of leamons. Stir these well together least it curdle. Dish it up without any more frying.

## **MODERN NOTES:**

If you don't want to deal with too many bones, you can use thighs and legs or just cook with cuts of breast meat.

Butter should be a golden brown.

Use chicken stock in place of water.

Use only 2-3 egg yolks since modern eggs are much larger.

Keep stirring when adding liquid to egg mixture.

Add chopped parsley at the end.

This dish does not tolerate reheating.



## ANOTHER FRYKACY RECIPE

Recipe from ditto, page 44.

Take pieces of chicken and season with clove, mace, nutmeg and pepper & some salt & fry in sweet butter. Beat together the yolks of 3 to 4 eggs and a little white wine. Put sweet herbs, minced, into the egg and wine mixture. Take the meat out of the frying pan & mix the herbs and eggs in the pan. Give them another fry all together and put into them a little strong broth, some gravie, a little vinegar, a slice of lemon, minced. Give it all a fry together and dish it up. Garnish with grapes or pickled barberries.

From the kitchen of the Oliver Miller Homestead, South Park, PA