

Caterer's Buffet Chicken Dish

Ingredients

- 5 lbs chicken (bone in, skin on)
- 1 carrot
- 2 onions
- 1 loaf 2-day old bread
- 1/2 cup butter
- 2 Tbsp parsley
- 2 large celery stalks, diced
- 1 Tbsp poultry seasoning or sage
- 3 tsp salt (divided)
- Dash pepper
- 1 cup fat from broth
- 4 cups & 6 Tbsp chicken broth (divided) (Note: This results from cooking the chicken)
- 1 cup milk
- 1 cup flour
- 4 eggs, beaten
- 1 pkg frozen peas

Instructions

1. Simmer chicken in 2 quarts water with carrot and onion until done.
2. Cool in liquid, drain, and cube the chicken.
3. Cube bread. Sauté in butter with parsley, onion, and celery. Cook 5 minutes.
4. Combine with bread, salt and pepper, sage, and mix with 6 Tbsp broth.
5. Skim 1 cup fat from broth and melt in pan. Stir in flour until smooth.
6. Heat 4 cups broth and 1 cup milk in pan. Add broth mixture and 2 tsp salt to fat mixture.
7. Cook until thick.
8. Add some of the hot mixture to 4 beaten eggs to temper, add egg mixture to hot mixture, and cook over low heat 3 minutes more.
9. In a baking dish, combine a layer of sautéed bread stuffing and 1/2 of the sauce.
10. Add chicken and peas, then pour on remaining sauce.
11. Top with sautéed bread.
12. Bake at 350° for 30 minutes.

Editor's Note: "1 cup fat from broth" = schmaltz skimmed from simmering liquid. If you don't get that much from cooking the chicken, substitute 1 cup butter for modern preparation, though flavor depth will differ.

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5 lb chicken	4 C + 6 T Chicken broth
1 carrot	1 C milk
1 loaf 2-day old bread	1 Cup flour
1/2 C butter	4 eggs beaten
Parsley - 2 lbs	1 pkg frozen peas
2 large Celery stalks, diced	
1 T poultry seasoning or sage	
3 t salt	
dash pepper	
1 C fat from broth	

Simmer chicken in 2 qt water and carrot + onion
til done. Cool in liquid, drain + Cube. Cube bread,
sauteⁱⁿ butter, parsley, onion + Celery. Cook 5 min.
Combine with bread, salt + pepper, sage + mix with
6T broth. [Shin 1 Cup fat + melt in pan. Stir in
flour til smooth.] [Heat 4 C broth + 1 C milk
in pan. Add broth mix + 2t salt to fat mixture.
Cook til thick. Add some of hot mixture to
4 beaten eggs + Cook over low heat 3 min. more.

Combine a layer of stuffing pour $\frac{1}{2}$ of
sauce. add Chicken, pour on remaining
sauce. Top with sauteed crumbs.

Bake 350° for 30 min.