

use this
Recipe for Wild Duck
or wild doves in Brown Sauce

Poulet Chaudubon

1 small chicken with giblets

Season cavity with generous pinches of:

- N^o.1
- ① Garlic Powder
 - ② Tarragon (dried) (more of this than other seasonings)
 - ③ Thyme
 - ④ Pepper and chopped liver

Stuff with:

- N^o.2
- ⑤ 1 stalk chopped Celery
 - ⑥ $\frac{3}{4}$ medium sized onion
 - ⑦ 1 small Bayleaf
 - ⑧ small bunch of parsley

Season out side of bird with
Butter and then with spices listed
in section N^o.1

Cook: in ^{iron} pot greased with Butter for
1 hr 5 minutes ^{at 350°}, then remove lid & brown
at 450° for 7-10 minutes

Cook Uncle Ben's Wild rice as per directions except use
Chicken Stock instead of water and Mushroom juice.

Add Mushrooms, finely chopped ^{sautéed} onion & green peppers

parsley, juice from Chicken, Cayenne pepper & cooked chopped
Chicken livers. Serve chicken on rice from cooking pan over, serve with pickled pearl