

Poulet à Chopsin

Bone + skin 4 chicken breasts
prepare rye bread croutons well buttered
+ fried

using clarified butter, fry the breasts
salt + pepper (do this after the sauce has been
made)

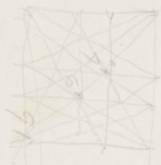
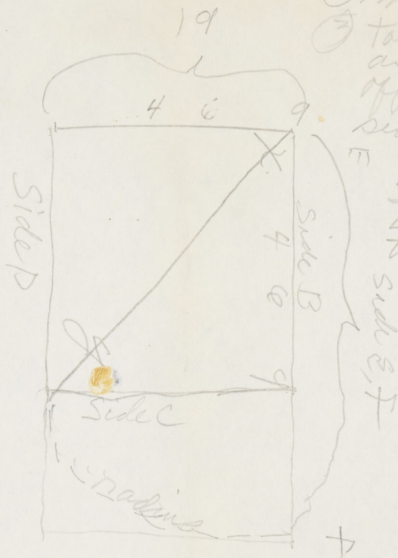
Sauce: $\frac{1}{2}$ - $\frac{2}{3}$ can cream of chicken soup
sour cream, herb de Provence, 1 finely
chopped scallion (or chives if you can get them)
 $\frac{1}{2}$ finely sliced Delta dill pickle
parsley, 1 can sliced mushrooms
garlic powder, white pepper
1 tsp. crushed dill seeds
No more than one tbsp of Madeira
or sherry. generous sprinkling
parmesan cheese Use juice from mushrooms
in sauce + bits of butter

To assemble.

place croutons on plate, ^{have them} liberally spread
with fine pate. Place chicken breast on top
and cover with sauce. Garnish with parsley
and paprika

* → on top of pate place slices of smoked Ham.

- 1 odd the number of inches = 19"
 - 2 make a square (Side BCD)
 - 3 take diagonal X,Y and use as a radius ^{thus laying} off the length of the new side of picture plane (Side E, F.)
- Then divided EF into the 46,9 ratio and proceed with the usual 46,9 scheme



lay off 46,9 on diagonal of $\square$
 & proceed with known parts of the
 camera table to point on the plane

Study this proof!