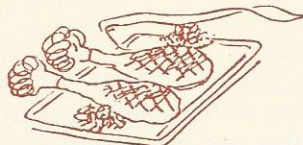


in butter or goose fat until golden. Add the vegetables to the stew. Add also 2 to 3 cups potatoes cut in pieces.

Cook the stew for 45 to 60 minutes longer, or until the meat is tender. Remove the *bouquet garni* and, if desired, add 24 cooked shelled chestnuts, heating them for a few minutes in the stew. Correct the seasoning and add a little freshly ground pepper. Put the stew in a heated serving dish and garnish with broiled small sausages and chopped parsley.

HEAT 6 slices of cooked goose liver in butter. Fill 6 cooked artichoke bottoms with julienne strips of truffle, heated in butter and bound with a little cream sauce. Arrange the artichoke bottoms in a circle on a warm serving platter, lay a slice of *foie gras* on each, and garnish the liver with a thin slice of truffle. Fill the center of the platter with tiny potato balls browned in butter. Bring to a boil 1/2 cup brown sauce and stir in 1 teaspoon meat extract and 2 tablespoons juice from the can of truffles. Pour a ribbon of the sauce around the artichokes.



When les restes, what we less delicately call leftovers, are of chicken, they become the base of some exquisite preparations. Naturally, the restes of other birds may be substituted for the chicken.

SAW the tops off 6 small fresh coconuts and scrape out half the coconut meat. Sauté 4 strips of bacon, diced, until the bacon is crisp and golden. Add 3 onions, thinly sliced, 6 tomatoes, chopped, 1 garlic clove, finely chopped, 1 green pepper, chopped, and salt and pepper to taste and simmer the vegetables until they are tender. Press the vegetables through a fine sieve and add 1/4 cup of the shredded coconut meat, 1 cup raw corn kernels, and 2 cups diced meat from a plump cooked chicken. Divide the mixture among the 6 coconut shells, replace the coconut tops, and seal the tops with a stiff paste of flour and water. Put the coconut casseroles in a baking pan containing 1 inch of water and bake them in a hot oven (400° F.) for 1 hour, basting them every 10 minutes with the water.

COMBINE 2 cups finely diced white meat of chicken or turkey with 1 cup cream and cook until the cream is reduced by half. Add 1/2 cup cream sauce and a little salt. Force enough cooked green peas through a sieve to

*Escalopes
de Foie Gras
à la Monselet*

Niu Moa Ai

CHICKEN AND
VEGETABLES IN
A COCONUT

*Chicken Hash
Saint-Germain*