

GLACIES DE LASALLE (Sliders, adapted from recipes by Dennis Au in Old French Town Cookery)

Ingredients:

1 stewing chicken  
1 Tbsp chopped onion  
1 Tbsp chopped celery  
1 egg  
½ c. milk  
½ tsp baking powder  
1 c. flour

Procedure:

Cut up chicken, place in pan, fill water to cover chicken. Add chopped onion & celery, salt & pepper lightly. Boil till chicken is tender and fat forms on surface of water.

While chicken cooks, beat egg in bowl and pour in milk. Add salt & pepper.

Gradually add baking powder & flour to make thin batter. Remove cooked chicken from pan and bring broth to rolling boil.

Spoon 2 Tbsp of batter at a time into the boiling broth. After cooking 5-7 minutes, spoon out each cooked glacie. Serve glacies with the boiled chicken.

Note: The glacie batter should be consistency of heavy cream. Lasalle is a township in Monroe County, Michigan.