

GLISSANTES (Sliders, adapted from Trois Siecles de recettes au pays de Cadillac)

Ingredients :

1 beaten egg
¾ c. milk
¼ tsp salt
2 tsp baking powder
2 c. flour to make dough
3 pints of chicken broth.

Procedure:

Combine the ingredients (except broth) into dough.
Roll the dough thinly and cut in pieces.
Drop pieces one by one into very hot broth.
Cover and simmer 5 minutes.
Remove from heat and let the glissantes absorb the flavor.