

Fricassee of Chicken with Herb Butter

6 Persons

Ingredients

2 lbs chicken pieces
2 lbs small firm potatoes
½ lb button mushrooms
12 small white onions
¼ lb of bacon
7 tbl butter
2 tbsp. oil soup
1/2 cube chicken stock
1 handful of fresh herbs (basil, chervil, tarragon, mint)
salt
pepper

Preparation

Peel the potatoes and onions.

Clean and slice the mushrooms.

In a casserole pan or frying pan, brown the chicken pieces for 5 minutes over low heat with 3 Tbl of butter and the oil.

Add the bacon bits, mushrooms and whole onions.

Let come back 5 min.

Dilute the 1/2 cube chicken stock tablet in ¼ cup of very hot water and pour it into the casserole dish.

Salt, pepper, add the potatoes, cover and simmer for 1 hour.

Chop the herbs and mix them with the remaining butter.

Arrange the fricassee on a serving platter.

Reduce the cooking juices over high heat.

When it is syrupy, add the butter to the herbs while whisking and coat the dish.

Serve hot.