

CHICKEN TIMBALES — Force

Cremnants of cold cooked chicken through a meat chopper and repeat; there should be one and one-half cupfuls. Pound in a mortar, adding gradually the yolks of three eggs; then add one-half cupful of heavy cream and one-third of a cupful of rich, highly seasoned chicken stock. Cut and fold in the whites of three eggs beaten until stiff. Butter individual molds and fill one-fourth full of white sauce to which finely chopped green or red pepper is added. Fill the mold with the chicken mixture, set in a pan of hot water, cover with buttered paper, and bake in a moderate oven until firm. Remove from the mold to a hot serving dish and garnish the top of each with a small sprig of parsley. Veal may be used in place of chicken in the preparation of this dish. This sauce should run down over the timbales as they come from the mold.