

## Jellied Chicken

Boil 1 chicken until it falls from the bones. Salt and pepper and strain off the broth. Cook down the broth to a scant quart, then add 2 envelopes Minute Gelatine dissolved in 2 tablespoons boiling water and add the chicken chopped. Put in a mold and when hard, turn on a platter. Slice with a sharp knife and garnish with parsley and hard boiled eggs. Shown here molded in individual molds or cups, a slice of hard boiled egg jellied in the side of each mold. Garnish with lettuce leaves or parsley.

