



Jellied Chicken

Dress, clean and cut up a fowl. Put in a stewpan with two slices onion, cover with boiling water, and cook slowly until meat falls from bones. When half cooked, add

one-half tablespoonful salt. Remove chicken, reduce stock to two cups, strain, skim off fat, and add one tablespoonful Knox Sparkling Gelatine, soaked in four tablespoonfuls cold water. Decorate bottom of a mold with parsley and slices of hard-boiled eggs. Pack in meat, freed from skin and bone, and sprinkle with salt and pepper. Pour on stock and place mold under heavy weight. Keep in a cold place until firm. Canned chicken may be used if desired. Serve with rolls.