



Season 10 - Episode 1011

Theme: Dishes from the South Coast of England

Chicken a la Marengo

1. Divide a chicken into neat pieces and fry them in oil until browned.
2. Drain and pour away the oil.
3. Heat the Espagnole Sauce with the tomato pulp.
4. Replace the chicken in the stew pan.
5. Add the sherry, mushrooms and olives whole and simmer gently for 3/4 of an hour or until the chicken is tender.
6. When done, pile in the centre of a hot dish, strain the sauce over and garnish with the mushrooms and olives.

Espagnole Sauce

1 quart of stock
1 oz of raw lean ham or bacon
2 oz. butter
2 oz flour
1 carrot
1 onion
1 clove
4 peppercorns
1 bouquet garni (parsley, thyme, bay leaf)
1/2 c. of tomato pulp
1/2 c. of sherry
2 mushrooms