

H I N D L E W A K E S

(Old Lancashire Recept)

An old boiling fowl
Half a small stale loaf
1lb prunes (soaked but not cooked)
Salt, pepper
1 tablespoon fresh or dried parsley
1 tablespoon vinegar
2 tablespoons chopped parsley
2 tablespoons chopped suet
1 cup vinegar
1 tablespoon brown sugar
Grated rind of two lemons

Method

Crumble the bread and mix with the chopped stoned prunes, adding the chopped suet.
Season with the pepper and salt and chopped fresh or dried parsley.
Add the tablespoon of vinegar to bind.
Stuff the neck and body of the chicken firmly.
Cover the stuffing opening with a little tinfoil to prevent seepage during cooking.
Simmer all night in a tightly-lidded pan in enough water to cover to which has been added a cupful of vinegar and the tablespoonful of brown sugar.
Allow to cool when cooked, remove from liquid and dust with the grated lemon rind.
Serve with a fresh green salad.

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With the compliments of Leeds Arts Centre