

# **B**ouce Jane

Take gode cowe mylk, and put hit in a pot, and fethe hit, and take fage, parfel, yfope, and fabory, and other gode herbes, and fethe hom, and hew hom smalle, and do hom in the pot; then take hennes, or capons, or chekyns, when thai byn half rosted; take hom of the spyt, and smyte hom on peces, and do therto, and put therto pynes and rayfynges of corance, and let hit boyle, and ferbe hit forthe.



2lb Roast Chicken  
½ pint milk  
1 tbsp. pine kernels  
1 tbsp. currents  
¼ tsp each finely chopped parsley, sage, hyssop  
and savoury or other fresh herbs as available.



1 -Remove the meat from the chicken, cut into cubes and simmer with the remaining ingredients for 5-10 minutes.

2 -The dish is done when the milk has all but evaporated.

A simple and easy dish because of the use of pre-cooked chicken.

