



Chykenes in Grauey

Take chykenes smyte hem to pecys, parboile hem and drawe hem with a gode broth with almands blanched and brayed, do pereinne sugar and powdor ginger and boyle it and the flessch perewith, flour it with sugar and with powder gynger and surbe forth.



1 whole chicken
½ pound almonds, blanched
1 tsp. powdered ginger
2 pints chicken broth or stock
1 tsp. sugar
salt to taste



- 1 -Bring the broth to a simmer in a large pot.
- 2 -Take 2 cups of the broth and the almonds and make almond milk. Mix the sugar and powdered ginger together and reserve ½ teaspoon.
- 3 -Add newly made almond milk to the remaining broth along with spice mixture.
- 4 -Cut the meat into pieces and place in the broth, with additional water as needed to cover.
- 5 -Cover pot and cook until meat is tender
- 6 -Place cooked meat on serving platter and sprinkle remaining spice mixture on top.

