

### **Chicken Pudding**

Beat ten eggs very light, add to them a quart of rich milk, with a quarter of a pound of butter melted, and some pepper and salt; stir in as much flour as will make a thin good batter; take four young chickens, and after cleaning them nicely, cut off the legs wings &c. put them all in a sauce pan, with some salt and water, and a bundle of thyme and parsley, boil them till nearly done, then take the chicken from the water and put it in the batter pour it in a dish, and bake it; send nice white gravy in a boat.

*Randolph, Mary, "The Virginia Housewife," 1827.*

3 eggs

1 cup milk

2 Tbps unsalted butter, melted

Salt and pepper to taste

½-¾ cup flour

2-3 cups cooked chicken, chopped or shredded

2 Tbsp each fresh thyme and parsley, chopped, or 1 tsp each of dried thyme and parsley

Thyme sprigs for garnish, optional

1. Preheat your oven to 350F. Grease a baking dish and set aside.
2. In a large bowl, beat the eggs. Then add milk, butter, salt, pepper, thyme and parsley. Stir in the flour to make a thin, pancake-like batter.
3. Put the chicken into your baking dish and pour the batter over and around the chicken. For a fancier dish, lay a sprig or two of thyme on top of the batter.
4. Bake for 30-45 minutes, or until the pudding is set and has a tiny bit of wobble.
5. Serve hot.

### **Notes:**

Trying to figure out how to get your kids involved? Ask them to help you shred the cooked chicken, tear up fresh parsley, and mix the batter.

If you wish to make this a gluten-free recipe, we recommend using a gum-free flour blend for the best results. The dairy ingredients may be substituted by any non-dairy equivalent.