

## **A Receipt to Curry after the India Manner**

Cut two chickens as for fricasseing. Wash them clean and put them in a stew pan with as much water as will cover them. With a large spoonful of salt sprinkle them and let them boil till tender (covered close all the time). Skim them well; when boil'd enough take up the chicken and pour the liquor of them into a pan, then put  $\frac{1}{2}$  lb of fresh butter in the pan and brown it a little, put into it two cloves of garlic and a large onion and let them fry till brown. After shaking the pan, then put in the chickens and sprinkle over them two or three teaspoonfuls of curry powder, then cover them close and let the chickens do till brown (frequently shaking the pan). Then put the liquor the chickens were boiled in and let it stew till tender. If acid is agreeable squeeze the juice of a lemon or orange into it.

A dish of rice to be boiled and served up by itself.