

# Commonly Called Cock-A-Leekie

## Ingredients

A capon or large fowl (sometimes an old cock, from which the recipe takes its name, is used), which should be trussed as for boiling; 2 or 3 bunches of fine leeks, 5 quarts of stock No. 105, pepper and salt to taste.

## Method

Well wash the leeks (and, if old, scald them in boiling water for a few minutes), taking off the roots and part of the heads, and cut them into lengths of about an inch. Put the fowl into the stock, with, at first, one half of the leeks, and allow it to simmer gently. In half an hour add the remaining leeks, and then it may simmer for 3 or 4 hours longer. It should be carefully skimmed, and can be seasoned to taste. In serving, take out the fowl, and carve it neatly, placing the pieces in a tureen, and pouring over them the soup, which should be very thick of leeks (a puree of leeks the French would call it).

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*