

# Poulet A La Marengo

## Ingredients

1 large fowl, 4 tablespoonfuls of salad oil, 1 tablespoonful of flour, 1 pint of stock No. 105, or water, about 20 mushroom-buttons, salt and pepper to taste, 1 teaspoonful of powdered sugar, a very small piece of garlic.

## Method

Cut the fowl into 8 or 10 pieces; put them with the oil into a stewpan, and brown them over a moderate fire; dredge in the above proportion of flour; when that is browned, pour in the stock or water; let it simmer very slowly for rather more than 1/2 hour, and skim off the fat as it rises to the top; add the mushrooms; season with salt, pepper, garlic, and sugar; take out the fowl, which arrange pyramidically on the dish, with the inferior joints at the bottom. Reduce the sauce by boiling it quickly over the fire, keeping it stirred until sufficiently thick to adhere to the back of a spoon; pour over the fowl, and serve.

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

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