

## Fricassee of Chicken with Herb Butter

6 Persons

### Ingredients

2 lbs small firm potatoes  
½ lb button mushrooms  
12 small white onions  
¼ lb of bacon  
7 tbl butter  
2 tbsp. oil soup  
1/2 cube chicken stock  
1 handful of fresh herbs (basil, chervil, tarragon, mint)  
salt  
pepper

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### Preparation

Peel the potatoes and onions.

Clean and slice the mushrooms.

In a casserole pan or frying pan, brown the chicken pieces for 5 minutes over low heat with 3 Tbl of butter and the oil.

Add the bacon bits, mushrooms and whole onions.

Let come back 5 min.

Dilute the 1/2 cube chicken stock tablet in ¼ cup of very hot water and pour it into the casserole dish.

Salt, pepper, add the potatoes, cover and simmer for 1 hour.

Chop the herbs and mix them with the remaining butter.

Arrange the fricassee on a serving platter.

Reduce the cooking juices over high heat.

When it is syrupy, add the butter to the herbs while whisking and coat the dish.

Serve hot.