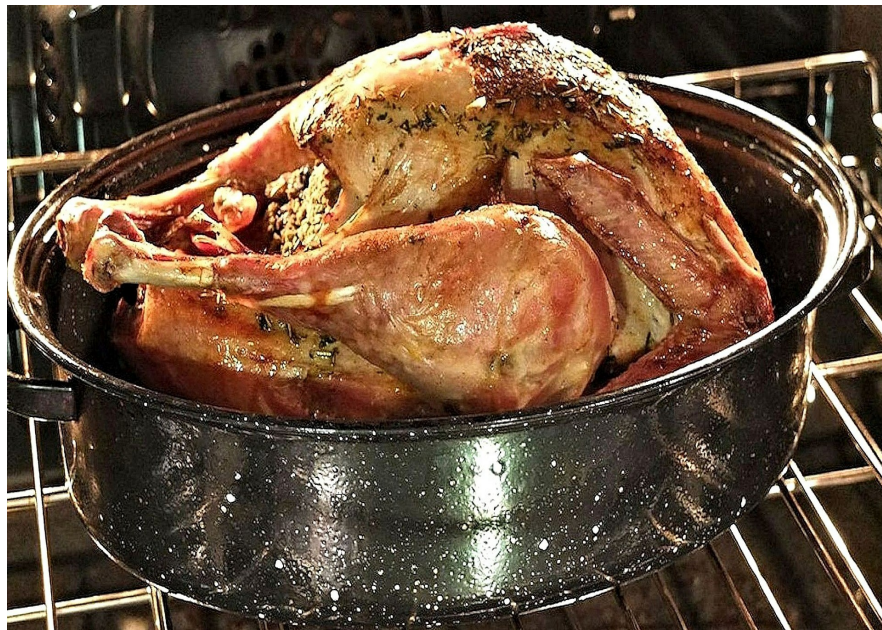


Apricot Glaze for Chicken or Turkey

Here is a tasty and easy glaze that works great on oven-roasted poultry. We found it in the 1787 Complete American Housewife. It also works well on turkey breast.

Per one cut up roasting chicken (5-6#s of poultry);

- Mix 1/2 cup apricot preserves (or other jellies such as orange marmalade)
- with 1/4 cup balsamic (or other flavored) vinegar
- Salt and pepper the poultry, then top with the glaze.
- Oven roast at 350-degrees until done (1—1:15 hour).
- At 15 minute intervals, turn the chicken pieces in the sauce.



Correct Terms for Carving a Bird

Should you be roasting fowl for your meal and not wish to appear coarse, here are the correct terms to discuss carving a bird;

Cut up a turkey

Rear a goose

Unbrace a Mallard (a duck)

Unlace a coney (a rabbit)

Wing a partridge or quail

Allay a pheasant

Dismember a hern (a heron)

Thigh a woodcock

Display a crane