

Chicken Bonnie Prince Charlie

The members of the Caledonian Society of New Orleans gladly share this recipe from their cookbook with their friends in the Caledonian Society of Baton Rouge.

ingredients:

- 4 chicken breasts (skinned and boned)
- 8 tab. chicken stock
- 8 fluid oz. double cream (whipping cream)
- A little flour, salt and pepper
- 4 apples
- 1 oz. flaked almonds
- 2-3 tab. Drambuie liqueur
- 3 oz. or $\frac{3}{4}$ stick butter

directions:

- Flour and season the chicken breasts and fry in hot butter on both sides.
- When they are well browned, sprinkle with Drambuie, add the chicken stock, cover and simmer for ten minutes.
- While the chicken is cooking, peel apples. Cut them into thick slices and cook gently in butter until fairly soft – do not stir to avoid mashing.
- When chicken is ready, removed to a serving dish and keep warm in the oven.
- Make the sauce by adding more Drambuie, if required, to the stock left in the pan and gently stir in the cream.
- Heat but do not boil.
- Add the roasted flaked almonds.
- Cover the chicken with sauce and garnish with the sliced apple.

Iaine Fayard Stone, first cousin to Caledonian Society of New Orleans members Glenn Raby and Christyn Raby Elliott, compiled a Robertson Clan Cookbook for their branch of the Robertsons for their family reunion in 2005 and put a tremendous amount of work into it. Several recipes she collected, including this one, were used in the "Caledonian Society of New Orleans Cook Book ...and you thought Scots couldn't cook!" cookbook, compiled and edited by Glenn Raby (seems to run in the family!) and printed in December, 2013. Elaine got this recipe from the "Traditional Scottish Recipes" section on the rampantscotland.com website. She gives this note: The recipe for Drambuie is said to have been given to members of the MacKinnon clan in gratitude for their help after Culloden.