***Rococo Marinated Chicken***

This dish was a favorite to serve at a salon supper, which were intimate affairs for both sexes, with usually four people and never more than eight. The fried parsley makes an exceptional addition to this dish.

**Ingredients Utensils**

2 chickens (quartered) knife and cutting board

3 lemons measuring cup

1/4 cup white wine vinegar measuring spoons

2 to 4 eggs lemon reamer

2 shallots 2 small bowls

2 bay leaves large frying pan

dry white wine tongs

flour spatula

ground cloves large Ziploc bag

salt mixing bowl

black pepper wooden spoon

oil for frying fork **or** eggbeater

1 cup fried parsley (see recipe below) paper towels

deep frying pan **or**

Dutch oven

slotted spoon

plastic wrap

plate

serving plate

This dish is seasoned to taste. Cut the chickens into quarters. Precut chicken can be bought in the store. Juice two of the lemons and cut the other into slices. Set the lemon slices aside. Peel and slice the shallots. Place the chicken, shallots, lemon juice, vinegar, bay leaves, powdered cloves, salt, and pepper into the Ziploc bag to marinate. Place the bag in the refrigerator for at least 3 hours. Separate the eggs and place the yolks into a mixing bowl. Beat the eggs with enough flour and white wine to form a batter the consistency of thick pancake batter. Cover the bowl with plastic wrap and set aside. The batter should be at room temperature when you are ready to use it. Rinse the parsley and shake out the excess water, then pat it dry between paper towels. Remove the stems from the parsley. The dish can be prepared up to this point in advance.

Heat oil in the frying pan on the stove over medium heat. Remove the chicken from the marinade and dip the pieces into the batter, then place them in the hot oil. Fry the chicken until it is brown and crispy on the outside and thoroughly cooked on the inside. Using the tongs, turn the chicken frequently during the cooking process. When the chicken is done, remove it from the frying pan and place it in a pyramid shape on the serving plate. Place the plate in a warm place while the fried parsley is being made. To serve, place the lemon slices around the edge of the pyramid of chicken and sprinkle with the fried parsley. Serve hot.

**For the fried parsley**

To make the fried parsley, heat 2 to 3 inches of clean oil in a deep frying pan or Dutch oven. The parsley must be absolutely dry before it is fried. The oil must be hot enough to be at the smoking point. If the oil is not hot enough the parsley will become limp. If the oil is too hot the parsley turns olive green. Add the parsley to the cooking oil and fry 1 to 2 minutes or until it is crisp, but still dark green. Do not burn. Using a slotted spoon, remove the parsley to a paper towel-covered plate to drain off any excess grease. Use immediately. **Note:**  the fried parsley is easier to make if you use a frying basket in a deep frying pan or a deep fat fryer