

## Cock-a-leekie (a typical olde Scots dish)

Lord Harlequin Tomfoolery

1 stewing Chicken	10 cups stock or water (Stock is preferable)
2 Bay leaves	4 cups rice
1 lb. Leeks	2/3 cups prunes
(Washed and cut into 1 in. pieces)	Salt and pepper to taste

Put Chicken, bay leaves, salt and pepper. Bring to a boil and gently skim. Reduce heat and cover. Simmer for 2 to 3 hours. Let meat cool to touch and carefully remove all the bones from the meat. Strain stock for bones that may still remain in the pit, and return stock and meat to pot. Discard all bones and bay leaves. Add leeks, rice and prunes. Return to a boil, then reduce heat and gently simmer for 30 minutes.

If rice absorbs too much liquid, add more stock or water. Check seasoning before serving.

**Serves: 10 to 15**