



BRITISH ARMY CATERING CORPS

CHICKEN RECIPE COLLECTION



CHICKEN RECIPES

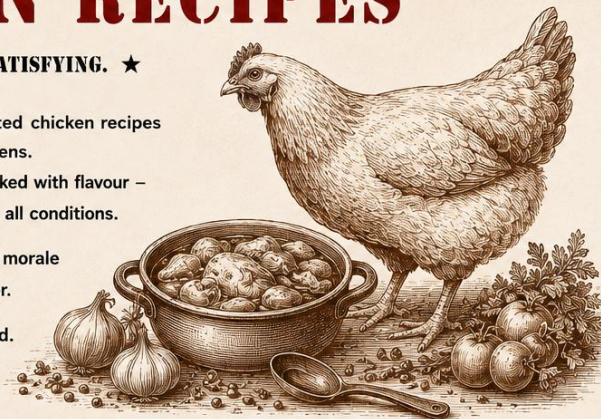
★ SIMPLE. NUTRITIOUS. SATISFYING. ★

A collection of tried, tested and trusted chicken recipes
from British Army kitchens.

Easy to prepare, economical and packed with flavour –
perfect for feeding hungry troops in all conditions.

Good food builds strength, lifts morale
and brings people together.

Cook it well. Serve it proud.



BUILT ON GOOD FOOD



HEARTY & WHOLESOME

Chicken is a versatile and
nutritious staple that fits
any menu.



EASY TO PREPARE

Simple methods and everyday
ingredients for reliable,
delicious results.



MADE FOR FEEDING MANY

Ideal for bulk cooking and
feeding large numbers
without compromising on taste.



FUEL FOR THE JOB

Good food keeps bodies strong,
spirits high and missions
on track.

CHEF'S NOTES

- Chicken is affordable, widely available
and loved by all.
- These recipes are designed for real
kitchens and real conditions.
- Use quality ingredients, cook with care
and always season to taste.



FIELD KITCHEN NOTES

- Brown chicken well for best flavour.
- Cut pieces evenly for consistent cooking.
- Don't overcrowd the pan.
- Simmer gently and allow time
for flavours to develop.



PERFECT WITH

- Potatoes, rice or pasta
- Fresh or steamed vegetables
- Crusty bread
- A ladle of good gravy



DATE INTRODUCED:

Early 1900s

MANUAL REFERENCE:

A.C. Manual 1945, Ch. 3 (Chicken Dishes)

LAST REVISION:

1980

**COOK WITH PRIDE
SERVE WITH PURPOSE**

Every meal makes a difference

★ **CREATED BY** ★
Paul Baldry
MASTER CHEF ACC

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BRITISH ARMY CATERING CORPS



RECIPE CARD 001

CHICKEN A LA KING

★ RICH, CREAMY & COMFORTING ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
4 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (4 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (cut as below)	20.0 kg	Chicken (cut as below)	1 whole chicken (about 1.6 kg)
Plain Flour	1.50 kg	Plain Flour	4 tbsp
Butter or Cooking Oil	1.50 litres	Butter or Cooking Oil	3 tbsp
Onions, finely chopped	2.50 kg	Onions, finely chopped	2 large
Mushrooms, sliced	2.50 kg	Mushrooms, sliced	250 g
Red Pepper, sliced	1.50 kg	Red Pepper, sliced	1 medium
Green Pepper, sliced	1.50 kg	Green Pepper, sliced	1 medium
Chicken Stock	25.0 litres	Chicken Stock	1 litre
Milk	12.0 litres	Milk	500 ml
Double Cream	3.00 litres	Double Cream	150 ml
Worcestershire Sauce	500 ml	Worcestershire Sauce	1 tbsp
Lemon Juice	500 ml	Lemon Juice	1 tbsp
Salt	to taste	Salt	to taste
White Pepper	to taste	White Pepper	to taste
Chopped Parsley	250 g	Chopped Parsley	2 tbsp

NOTE: Each chicken is cut into 8 pieces: each breast cut into 2 pieces, legs cut into thigh and drumstick. Wings are saved for other dishes.

METHOD

- 1 Portion the chicken as described above. Season lightly with salt and pepper.
- 2 Heat the oil or butter in a large ovenproof casserole or deep pan. Brown the chicken pieces on all sides until golden. Remove and set aside.
- 3 In the same pan, add the onions and cook until soft and translucent.
- 4 Add the mushrooms, red and green peppers and cook for 3–4 minutes.
- 5 Stir in the flour and cook for 1–2 minutes, stirring constantly, to form a roux.
- 6 Gradually add the chicken stock and milk, stirring all the time to make a smooth sauce.
- 7 Add the Worcestershire sauce, lemon juice and season to taste.
- 8 Bring to the boil, then reduce the heat and simmer gently for 5 minutes, stirring, until the sauce thickens.
- 9 Return the chicken pieces to the sauce and stir in the cream and parsley.
- 10 Cover and transfer to a preheated oven (160°C / 325°F / Gas Mark 3). Cook for 25–30 minutes until the chicken is tender and cooked through.
- 11 Serve hot with rice.

Serve with steamed rice.



PREPARATION TIME

20 mins



COOKING TIME

1½ – 2 hours



DIFFICULTY

EASY

ACC TIP

This dish tastes even better the next day as the flavours have more time to develop. Cool, cover and refrigerate overnight, then reheat gently before serving.

CHEF'S NOTES

- Chicken A La King is a traditional favourite in British Army kitchens.
- Creamy, rich and full of flavour.
- A hearty dish that comforts and satisfies in all conditions.
- Ideal for feeding large numbers.



FIELD KITCHEN NOTES

- Brown chicken in batches if necessary.
- Use field cookers or steam kettles.
- Stir sauce frequently to prevent sticking.
- Keep cooked chicken in sauce to prevent drying out.
- Hold in a bain-marie until served.



HISTORICAL NOTES

Chicken A La King has been a long-standing favourite in British Army kitchens for generations. Its creamy sauce and tender chicken make it a hearty, nourishing dish that lifts morale and provides comfort and strength in all weathers and on every kind of operation.



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Early 1900s

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LAST REVISION:

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RECIPE CARD 002

CHICKEN SUPREME AND RICE

★ CREAMY, FLAVOURFUL & SATISFYING ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (8 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken Fillets (or Breasts)	20.0 kg	Chicken Fillets (or Breasts)	1.2 kg
Plain Flour	1.50 kg	Plain Flour	4 tbsps
Butter or Cooking Oil	2.00 litres	Butter or Cooking Oil	3 tbsps
Onions, finely chopped	2.00 kg	Onions, finely chopped	1 large
Mushrooms, sliced	2.00 kg	Mushrooms, sliced	250 g
Garlic, minced	250 g	Garlic, minced	2 cloves
Cooking Sherry or White Wine	2.00 litres	Cooking Sherry or White Wine	120 ml
Chicken Stock	15.0 litres	Chicken Stock	500 ml
Double Cream	3.00 litres	Double Cream	150 ml
Crème Fraîche (optional)	1.00 litre	Crème Fraîche (optional)	50 ml
Dijon Mustard	250 g	Dijon Mustard	1 tsp
Salt	to taste	Salt	to taste
White Pepper	to taste	White Pepper	to taste
Chopped Fresh Parsley	250 g	Chopped Fresh Parsley	2 tbsps

NOTE: Chicken fillets can be used for speed and consistency in large numbers. Adjust seasoning to taste.

METHOD

- 1 Cut the chicken into even portions if using breasts. Season lightly.
- 2 Dredge the chicken in flour, shaking off any excess.
- 3 Heat oil or butter in a large pan. Sauté the chicken until golden both sides. Remove and set aside.
- 4 In the same pan, add the onions and cook until soft and translucent.
- 5 Add the mushrooms and garlic. Cook for 3–4 minutes.
- 6 Deglaze the pan with sherry or wine, scraping up any browned bits.
- 7 Add the chicken stock and bring to the boil, then reduce the heat and simmer for 5 minutes.
- 8 Stir in the cream, crème fraîche (if using) and mustard. Simmer gently until the sauce thickens.
- 9 Return the chicken to the sauce and simmer for 5–7 minutes until cooked through and tender.
- 10 Check seasoning and adjust to taste.
- 11 Stir in chopped parsley just before serving.

Serve hot with steamed rice.



PREPARATION TIME
20 mins



COOKING TIME
40 – 45 mins



DIFFICULTY
EASY

ACC TIP

A splash more sherry or wine adds extra depth to the flavour. Do not overcook the chicken in the sauce or it will dry out. Make the sauce slightly thicker if holding for service.

CHEF'S NOTES

- Chicken Supreme is a popular dish in British Army messes.
- The creamy sauce and tender chicken make it a firm favourite.
- Ideal for feeding large numbers or a family meal.



FIELD KITCHEN NOTES

- Use field cookers or steam kettles.
- Brown chicken in batches to save fuel.
- Keep cooked chicken in sauce to maintain moisture.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Chicken Supreme has been served in British Army kitchens for decades. Using simple ingredients and a creamy sauce, it provides comfort, energy and satisfaction to soldiers in all conditions, keeping morale high and appetites strong.



DATE INTRODUCED: Mid 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Chicken Dishes)

LAST REVISION: 1980

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RECIPE CARD 003

CURRIED CHICKEN AND EGG FRIED RICE

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

★ FRAGRANT, FLAVOURFUL & SATISFYING ★

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (8 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (breasts or fillets), diced	20.0 kg	Chicken (breasts or fillets), diced	1.2 kg
Cooking Oil	2.50 litres	Cooking Oil	3 tbsp
Onions, finely chopped	2.50 kg	Onions, finely chopped	2 large
Garlic, minced	500 g	Garlic, minced	3 cloves
Fresh Ginger, grated	500 g	Fresh Ginger, grated	1 tbsp
Curry Powder (medium)	400 g	Curry Powder (medium)	2 tbsp
Plain Flour	1.50 kg	Plain Flour	4 tbsp
Chicken Stock	25.0 litres	Chicken Stock	1.2 litres
Coconut Milk	4.00 litres	Coconut Milk	400 ml
Tomato Purée	1.00 kg	Tomato Purée	2 tbsp
Salt	to taste	Salt	to taste
White Pepper	to taste	White Pepper	to taste
Carrots, diced	2.00 kg	Carrots, diced	1 large
Peas	2.00 kg	Peas	150 g
Spring Onions, sliced	500 g	Spring Onions, sliced	3 tbsp

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used. Adjust seasoning to taste.

METHOD

- 1 Cut the chicken into even pieces. Season lightly with salt and white pepper.
- 2 Heat the oil in a large pan or kettle. Add the onions and cook until soft and translucent.
- 3 Add the garlic and ginger and cook for 1 minute.
- 4 Add the curry powder and cook for 1–2 minutes, stirring constantly.
- 5 Add the chicken and cook until sealed and lightly browned.
- 6 Stir in the flour and cook for 1 minute to remove the raw taste.
- 7 Gradually add the chicken stock, stirring well to avoid lumps.
- 8 Add the coconut milk and tomato purée. Stir well and bring to the boil.
- 9 Reduce the heat and simmer gently for 15–20 minutes until the chicken is tender and the sauce has thickened.
- 10 Add the carrots and cook for 5 minutes, then add the peas.
- 11 Check seasoning and adjust to taste. Stir in spring onions.
- 12 Meanwhile, cook the egg fried rice. Serve the curried chicken over the egg fried rice and serve hot.

Serve hot with curried chicken over egg fried rice.



PREPARATION TIME

25 mins



COOKING TIME

40 – 45 mins



DIFFICULTY

MEDIUM

ACC TIP

For extra depth, add a spoon of mango chutney or a splash of lemon juice just before serving. This lifts the flavours and adds a delicious balance.

CHEF'S NOTES

- A popular and hearty dish in British Army kitchens.
- Mildly spiced and full of flavour.
- Egg fried rice completes the dish with texture and body.
- Perfect for feeding large numbers.



FIELD KITCHEN NOTES

- Use field cookers or steam kettles.
- Cook the rice and curry separately.
- Keep the sauce slightly looser for easy serving.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Curried dishes have been a firm favourite in British Army messes for generations. Drawing inspiration from Indian cuisine, they bring warmth, comfort and energy – perfect for soldiers in all conditions. Curried Chicken and Egg Fried Rice remains a mess classic that's both filling and great tasting.



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Mid 1900s

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1980

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RECIPE CARD 004

CHICKEN SAUTE CHASSEUR

★ RICH, ROBUST & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (8 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (breasts or fillets), sliced	20.0 kg	Chicken (breasts or fillets), sliced	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsps
Butter or Cooking Oil	2.50 litres	Butter or Cooking Oil	3 tbsps
Onions, finely chopped	2.50 kg	Onions, finely chopped	2 large
Bacon or Streaky Bacon, diced	2.00 kg	Bacon or Streaky Bacon, diced	150 g
Mushrooms, sliced	2.50 kg	Mushrooms, sliced	250 g
Garlic, minced	300 g	Garlic, minced	2 cloves
Tomato Purée	1.00 kg	Tomato Purée	2 tbsps
Tinned Chopped Tomatoes	4.00 kg	Tinned Chopped Tomatoes	400 g
White Wine or Cooking Sherry	2.50 litres	White Wine or Cooking Sherry	120 ml
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Worcestershire Sauce	500 ml	Worcestershire Sauce	1 tbsps
Bay Leaves	10 leaves	Bay Leaves	1 leaf
Thyme (dried or fresh)	100 g	Thyme (dried or fresh)	1 tsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Fresh Parsley, chopped	500 g	Fresh Parsley, chopped	2 tbsps

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used. Adjust seasoning to taste.

METHOD

- 1 Cut the chicken into even portions or strips. Season with salt and pepper.
- 2 Dredge the chicken lightly in flour, shaking off any excess.
- 3 Heat half the oil or butter in a large pan. Sauté the chicken until golden.
- 4 Remove the chicken and set aside.
- 5 In the same pan, add the bacon and cook until lightly browned.
- 6 Add the onions and cook until soft and translucent.
- 7 Add the mushrooms and garlic. Cook for 3–4 minutes.
- 8 Stir in the tomato purée and cook for 1 minute.
- 9 Add the chopped tomatoes, wine or sherry and bring to the boil.
- 10 Add the chicken stock, Worcestershire sauce, bay leaves and thyme.
- 11 Return the chicken to the pan. Bring back to the boil, then reduce the heat and simmer gently for 25–30 minutes until the chicken is tender and the sauce is rich and flavoursome.
- 12 Check seasoning and adjust to taste.
- 13 Stir in chopped parsley just before serving.

Serve hot with rice or boiled potatoes.



PREPARATION TIME
25 mins



COOKING TIME
40 – 45 mins



DIFFICULTY
MEDIUM

ACC TIP

For deeper flavour, use red wine or add a splash of brandy just before simmering. Let the sauce rest for a few minutes before serving — the flavour will improve even more.

CHEF'S NOTES

- A classic French-inspired dish, popular in Army kitchens.
- Rich, hearty and full of character.
- Ideal for feeding large numbers with great taste and satisfaction.



FIELD KITCHEN NOTES

- Brown chicken in batches to save fuel.
- Use field cookers or steam kettles.
- Do not rush the simmering — it develops the flavour.
- Keep well stirred to avoid sticking.



HISTORICAL NOTES

Chicken Sauté Chasseur (Hunter's Style) has long been served in British Army messes. It combines simple ingredients to produce a rustic, comforting dish that warms the heart and lifts morale in all weathers and on every kind of operation.



DATE INTRODUCED: Early 1900s

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LAST REVISION: 1980

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RECIPE CARD 005

CHICKEN SAUTE MARENGO

★ RICH, TOMATOEY, HERBY & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)		HOME KITCHEN (8 PORTIONS)	
INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (breasts or fillets), sliced	20.0 kg	Chicken (breasts or fillets), sliced	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsp
Butter or Cooking Oil	2.50 litres	Butter or Cooking Oil	3 tbsp
Onions, finely chopped	2.50 kg	Onions, finely chopped	2 large
Garlic, minced	300 g	Garlic, minced	2 cloves
Carrots, diced	2.00 kg	Carrots, diced	2 large
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Tinned Chopped Tomatoes	6.00 kg	Tinned Chopped Tomatoes	400 g
Tomato Purée	1.00 kg	Tomato Purée	2 tbsp
White Wine or Cooking Sherry	2.50 litres	White Wine or Cooking Sherry	120 ml
Bay Leaves	10 leaves	Bay Leaves	1 leaf
Thyme (dried or fresh)	100 g	Thyme (dried or fresh)	1 tsp
Mushrooms, sliced	2.00 kg	Mushrooms, sliced	150 g
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Fresh Parsley, chopped	500 g	Fresh Parsley, chopped	2 tbsp

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used.
Adjust seasoning to taste.

METHOD

- 1 Cut the chicken into even portions or strips. Season with salt and pepper.
- 2 Dredge the chicken in flour, shaking off any excess.
- 3 Heat half the oil or butter in a large pan. Sauté the chicken until golden brown. Remove and set aside.
- 4 In the same pan, add the remaining oil or butter.
- 5 Add the onions and cook until soft and translucent.
- 6 Add the garlic and cook for 1 minute.
- 7 Add the carrots and cook for 3–4 minutes.
- 8 Deglaze the pan with wine or sherry, scraping up any browned bits.
- 9 Add the chopped tomatoes, tomato purée, chicken stock, bay leaves and thyme. Bring to the boil.
- 10 Return the chicken to the pan and stir well.
- 11 Reduce the heat and simmer gently for 30–40 minutes until the chicken is tender and the sauce has thickened.
- 12 Add the mushrooms during the last 10 minutes of cooking.
- 13 Check seasoning and adjust to taste. Stir in chopped parsley.

Serve hot with rice or boiled potatoes.



PREPARATION TIME

25 mins



COOKING TIME

40 – 45 mins



DIFFICULTY

MEDIUM

ACC TIP

Marengo is named after the Battle of Marengo. The secret is in the simmer – low and slow develops a deep, rich flavour. Make the day before for even better taste as the flavours mature overnight.

CHEF'S NOTES

- A classic French-inspired dish, popular in Army kitchens.
- Rich, tomato-based sauce with a hint of wine and herbs.
- Hearty, comforting and satisfying.
- Ideal for feeding large numbers.



FIELD KITCHEN NOTES

- Brown chicken in batches to save fuel.
- Use field cookers or steam kettles.
- Keep sauce at a gentle simmer to prevent burning.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Chicken Saute Marengo has been served in British Army messes for generations. Its tomato-rich sauce, with wine and herbs, makes it a popular choice for hearty meals that lift morale and provide real comfort in all conditions.



DATE INTRODUCED:

Mid 1900s

MANUAL REFERENCE:

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LAST REVISION:

1980

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RECIPE CARD 006

CHICKEN CASSEROLE BONNE FEMME

★ HEARTY, COMFORTING & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (cut into portions)	20.0 kg	Chicken (cut into portions)	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsp
Butter or Cooking Oil	2.50 litres	Butter or Cooking Oil	3 tbsp
Onions, sliced	3.00 kg	Onions, sliced	2 large
Carrots, sliced	2.50 kg	Carrots, sliced	2 large
Celeriac, diced	2.00 kg	Celeriac, diced	1 medium
Leeks, sliced	1.50 kg	Leeks, sliced	1 large
Garlic, minced	300 g	Garlic, minced	2 cloves
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Tomato Purée	1.00 kg	Tomato Purée	2 tbsp
Bay Leaves	10 leaves	Bay Leaves	1 leaf
Thyme (dried or fresh)	100 g	Thyme (dried or fresh)	1 tsp
Worcestershire Sauce	500 ml	Worcestershire Sauce	2 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Fresh Parsley, chopped	500 g	Fresh Parsley, chopped	2 tbsp

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used. Adjust seasoning to taste.

METHOD

- 1 Dredge the chicken in flour, shaking off any excess.
- 2 Heat half the oil or butter in a large casserole or deep pan. Brown the chicken pieces on all sides. Remove and set aside.
- 3 In the same pan, add the remaining oil or butter.
- 4 Add the onions and cook until soft and translucent.
- 5 Add the garlic and cook for 1 minute.
- 6 Add the carrots, celeriac and leeks. Cook for 3–4 minutes, stirring.
- 7 Return the chicken to the pan.
- 8 Add the tomato purée, chicken stock, Worcestershire sauce, bay leaves and thyme. Stir well.
- 9 Bring to the boil, then reduce the heat, cover and simmer gently for 45–60 minutes until the chicken is tender.
- 10 Check seasoning and adjust to taste.
- 11 Stir in chopped parsley just before serving.

Serve hot with boiled potatoes, rice or crusty bread.



PREPARATION TIME
25 mins



COOKING TIME
45 – 60 mins



DIFFICULTY
MEDIUM

ACC TIP

A long, gentle simmer is the key to a rich, tender casserole. Make this dish the day before to allow the flavours to develop even more. Reheat gently and serve piping hot.

CHEF'S NOTES

- A classic French farmhouse dish that has stood the test of time.
- Simple, wholesome ingredients create deep, satisfying flavour.
- Perfect for feeding large numbers in all weathers.



FIELD KITCHEN NOTES

- Brown chicken in batches to save fuel.
- Use field cookers or steam kettles.
- Keep the lid on during simmering to maintain moisture.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Bonne Femme means 'good woman' in French – a nod to the rustic, homely cooking of rural France. This dish was popular in military messes throughout the world for its simplicity, hearty ingredients and ability to feed many with modest resources.



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LAST REVISION: 1980

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RECIPE CARD 007

CHICKEN COQ AU VIN

★ RICH, ROBUST & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (cut into portions)	20.0 kg	Chicken (cut into portions)	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsp
Bacon or Streaky Bacon, diced	2.50 kg	Bacon or Streaky Bacon, diced	3 strips
Butter or Cooking Oil	2.00 litres	Butter or Cooking Oil	3 tbsp
Onions, pearl or small, peeled	3.00 kg	Onions, pearl or small, peeled	16 – 20
Carrots, sliced	2.00 kg	Carrots, sliced	2 large
Garlic, minced	300 g	Garlic, minced	2 cloves
Tomato Purée	1.00 kg	Tomato Purée	2 tbsp
Red Wine (cooking)	10.0 litres	Red Wine (cooking)	500 ml
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Bay Leaves	10 leaves	Bay Leaves	1 leaf
Fresh Thyme (or 10 sprigs)	100 g	Fresh Thyme (or 1 sprig)	1 tsp
Mushrooms, sliced	2.00 kg	Mushrooms, sliced	150 g
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Worcestershire Sauce	500 ml	Worcestershire Sauce	1 tbsp
Fresh Parsley, chopped	500 g	Fresh Parsley, chopped	2 tbsp

HOME KITCHEN (8 PORTIONS)

METHOD

- 1 Dredge the chicken in flour, shaking off any excess.
- 2 Heat half the oil or butter in a large casserole or deep pan. Brown the chicken pieces on all sides. Remove and set aside.
- 3 In the same pan, add the bacon and cook until crisp.
- 4 Add the onions and cook until lightly golden.
- 5 Add the garlic and cook for 1 minute.
- 6 Add the carrots and cook for 2–3 minutes, stirring.
- 7 Stir in the tomato purée and cook for 1 minute.
- 8 Pour in the red wine, scraping up any browned bits. Bring to the boil and simmer for 3–4 minutes.
- 9 Add the chicken stock, bay leaves and thyme. Return the chicken to the pan, ensuring pieces are covered.
- 10 Bring to the boil, then reduce the heat, cover and simmer gently for 45–60 minutes until the chicken is tender.
- 11 Add the mushrooms and simmer for a further 10 minutes.
- 12 Stir in Worcestershire sauce. Adjust seasoning to taste.
- 13 Stir in chopped parsley just before serving.

Serve hot with mashed potatoes, rice or crusty bread.



PREPARATION TIME

25 mins



COOKING TIME

60 – 75 mins



DIFFICULTY

MEDIUM

ACC TIP

Use a dry red wine for the best flavour – something you would drink. Allow time for the dish to simmer gently; the longer it cooks, the richer and more tender it becomes.

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used. Adjust seasoning to taste.

CHEF'S NOTES

- A classic French country dish served in British Army kitchens.
- The wine and herbs create a deep, comforting flavour.
- Perfect for cold days and for feeding large numbers.



FIELD KITCHEN NOTES

- Brown chicken in batches to save fuel.
- Use field cookers or steam kettles.
- Simmer gently to keep chicken tender.
- Keep covered to conserve heat and moisture.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Coq au vin is a traditional French dish with humble origins in rural kitchens. It has long been a favourite in military messes around the world – simple ingredients, slow-cooked to perfection, and a meal that lifts spirits.



DATE INTRODUCED: Early 1900s

MANUAL REFERENCE: A.C. Manual 1945, Ch. 3 (Chicken Dishes)

LAST REVISION: 1980

**COOK WITH PRIDE
SERVE WITH PURPOSE**

Every meal makes a difference

★ CREATED BY ★
Paul Baldry
MASTER CHEF ACC



**GOOD FOOD – STRONG TROOPS
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British Army Catering Corps – Feeding
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BRITISH ARMY CATERING CORPS



RECIPE CARD 008

CHICKEN EN COCOTTE GRANDMERE

★ SIMPLE, WHOLESOME & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY
Chicken (cut into portions)	20.0 kg
Plain Flour	2.00 kg
Butter or Cooking Oil	2.50 litres
Onions, sliced	3.00 kg
Bacon Lardons or Diced Bacon	2.00 kg
Carrots, sliced	2.00 kg
Mushrooms, sliced	2.00 kg
Garlic, minced	300 g
Tomato Purée	1.00 kg
White Wine or Cooking Sherry	2.50 litres
Chicken Stock	25.0 litres
Fresh Thyme (or 10 sprigs)	100 g
Bay Leaves	10 leaves
Parsley, chopped	500 g
Salt	to taste
Black Pepper	to taste

HOME KITCHEN (8 PORTIONS)

INGREDIENT	QUANTITY
Chicken (cut into portions)	1.2 kg
Plain Flour	4 tbsp
Butter or Cooking Oil	3 tbsp
Onions, sliced	2 large
Bacon Lardons or Diced Bacon	150 g
Carrots, sliced	2 large
Mushrooms, sliced	150 g
Garlic, minced	2 cloves
Tomato Purée	2 tbsp
White Wine or Cooking Sherry	120 ml
Chicken Stock	500 ml
Fresh Thyme (or 1 sprig)	1 sprig
Bay Leaves	1 leaf
Parsley, chopped	2 tbsp
Salt	to taste
Black Pepper	to taste

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used.
Adjust seasoning to taste.

METHOD

- 1 Dredge the chicken in flour, shaking off any excess.
- 2 Heat half the oil or butter in a large casserole or deep pan. Brown the chicken pieces on all sides. Remove and set aside.
- 3 In the same pan, add the remaining oil or butter.
- 4 Add the bacon and cook until lightly browned.
- 5 Add the onions and cook until soft and translucent.
- 6 Add the garlic and cook for 1 minute.
- 7 Add the carrots and mushrooms. Cook for 3–4 minutes, stirring.
- 8 Stir in the tomato purée and cook for 1 minute.
- 9 Pour in the wine or sherry, scraping up any browned bits. Bring to the boil and simmer for 2 minutes.
- 10 Add the chicken stock, bay leaves and thyme. Stir well.
- 11 Return the chicken to the pan, ensure it is covered with sauce. Bring to the boil, then reduce the heat, cover and simmer gently for 45–60 minutes until the chicken is tender.
- 12 Check seasoning and adjust to taste. Stir in chopped parsley just before serving.

Serve hot with boiled potatoes, rice or crusty bread.



PREPARATION TIME

25 mins



COOKING TIME

60 – 75 mins



DIFFICULTY

MEDIUM

ACC TIP

A gentle, slow simmer is the secret to this classic French farmhouse dish. The longer it cooks on a low heat, the more tender the chicken becomes and the more the rich, comforting flavours develop.

CHEF'S NOTES

- A classic French farmhouse dish, handed down through generations.
- Hearty, nourishing and full of flavour.
- Leftovers taste even better the next day.
- Perfect for feeding large numbers with simple, wholesome ingredients.



FIELD KITCHEN NOTES

- Brown chicken in batches to save fuel.
- Use field cookers or steam kettles.
- Keep the heat low once simmering to conserve fuel.
- Stir occasionally to prevent sticking.



HISTORICAL NOTES

Chicken en Cocotte Grandmère is a traditional French home-style dish, popular in rural kitchens. It reflects the resourcefulness of cooks who used everyday ingredients to create a meal that was nourishing, comforting and made with care.



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Early 1900s

MANUAL REFERENCE:

A.C. Manual 1945, Ch. 3 (Chicken Dishes)

LAST REVISION:

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RECIPE CARD 011

CHICKEN PANCAKES

★ EASY, COMFORTING & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (cooked, diced or minced)	20.0 kg	Chicken (cooked, diced)	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsp
Milk	10.0 litres	Milk	500 ml
Eggs	3.00 kg	Eggs	4
Onions, finely chopped	3.00 kg	Onions, finely chopped	2 medium
Carrots, grated	2.00 kg	Carrots, grated	2 medium
Butter or Cooking Oil	2.00 litres	Butter or Cooking Oil	3 tbsp
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Cream or Evaporated Milk	5.00 litres	Cream or Evaporated Milk	100 ml
Flour (for sauce)	1.50 kg	Flour (for sauce)	2 tbsp
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Nutmeg (optional)	100 g	Nutmeg (optional)	pinch
Fresh Parsley, chopped	500 g	Fresh Parsley, chopped	2 tbsp

NOTE: Quantities may vary depending on the size of chicken, vegetables or equipment used.
Adjust seasoning to taste.

METHOD

- 1 In a bowl, mix flour, milk, eggs and a pinch of salt to make a smooth pancake batter. Rest for 15 minutes.
- 2 Heat a little oil or butter in a pan. Cook pancakes until golden on both sides. Keep warm.
- 3 Heat the oil or butter in a large pan. Add onions and cook until soft and translucent.
- 4 Add carrots and cook for 2–3 minutes.
- 5 Add the cooked chicken and stir through.
- 6 Sprinkle over flour and cook for 1 minute, stirring.
- 7 Gradually add the stock and cream, stirring until smooth.
- 8 Bring to the boil, then simmer for 5–7 minutes until thickened.
- 9 Season with salt, pepper and nutmeg (if using).
- 10 Spoon the chicken mixture onto each pancake.
- 11 Fold or roll the pancakes and place seam side down in a warm dish.
- 12 Cover with any remaining sauce and garnish with parsley.

Serve hot with vegetables or mashed potatoes.



PREPARATION TIME
25 mins



COOKING TIME
45 – 60 mins



DIFFICULTY
MEDIUM

ACC TIP

Make the pancakes ahead of time and keep covered. This dish reheats well and is ideal for large numbers. For a rich finish, add a little grated cheese to the sauce or a splash of white wine during cooking.

CHEF'S NOTES

- A classic comfort dish that's simple, economical and always popular.
- Great use of leftover chicken.
- Serve with peas, green beans or cabbage.
- Perfect for feeding large numbers with wholesome ingredients.



FIELD KITCHEN NOTES

- Cook pancakes in advance and store with greaseproof paper between.
- Keep chicken filling covered to retain moisture and heat.
- Reheat gently before assembly.
- Use field cookers or steam kettles.



HISTORICAL NOTES

Chicken Pancakes have been a firm favourite in military and institutional kitchens for decades. They offer a filling, comforting meal that uses simple ingredients to create a satisfying dish that appeals to all – a true example of good food, well made.



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LAST REVISION: 1980

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BRITISH ARMY CATERING CORPS



RECIPE CARD 012

CHICKEN PIE

★ HEARTY, COMFORTING & FULL OF FLAVOUR ★

CATEGORY: CHICKEN DISHES

ARMY YIELD:
100 PORTIONS

HOME YIELD:
8 PORTIONS

INGREDIENTS

ARMY QUANTITIES (100 PORTIONS)

INGREDIENT	QUANTITY	INGREDIENT	QUANTITY
Chicken (cooked, diced)	20.0 kg	Chicken (cooked, diced)	1.2 kg
Plain Flour	2.00 kg	Plain Flour	4 tbsps
Butter or Cooking Oil	2.50 litres	Butter or Cooking Oil	3 tbsps
Onions, chopped	4.00 kg	Onions, chopped	2 large
Carrots, diced	3.00 kg	Carrots, diced	2 medium
Celery, diced	2.00 kg	Celery, diced	2 sticks
Leeks (optional)	1.50 kg	Leeks (optional)	1 medium
Chicken Stock	25.0 litres	Chicken Stock	500 ml
Milk	10.0 litres	Milk	500 ml
Double Cream (optional)	5.00 litres	Double Cream (optional)	100 ml
Salt	to taste	Salt	to taste
Black Pepper	to taste	Black Pepper	to taste
Bay Leaves	10 leaves	Bay Leaves	1 leaf
Thyme (fresh or dried)	100 g	Thyme (fresh or dried)	1 tsp
Plain Pie Pastry	15.0 kg	Plain Pie Pastry	500 g

HOME KITCHEN (8 PORTIONS)

METHOD

- 1 Preheat oven to 200°C (180°C fan) / Gas Mark 6.
- 2 Heat oil or butter in a large pan. Add onions and cook until soft.
- 3 Add carrots, celery (and leeks if using). Cook for 3–4 minutes.
- 4 Stir in the flour and cook for 1 minute.
- 5 Gradually add the stock, stirring constantly to make a thick sauce.
- 6 Add milk (and cream if using), bay leaf and thyme. Season with salt and pepper. Bring to the boil, then simmer for 5 minutes until the sauce thickens.
- 7 Add the cooked chicken and stir well. Remove bay leaf. Allow to cool slightly.
- 8 Spoon the filling into pie dishes or a large baking tray.
- 9 Roll out the pastry. Top the pie with pastry, sealing the edges well. Cut a small slit in the centre to allow steam to escape. Brush with milk or beaten egg for a golden finish.
- 10 Bake for 35–40 minutes, or until the pastry is golden brown and the filling is bubbling hot.
- 11 Allow to stand for 5 minutes before serving.

Serve hot with vegetables or mashed potatoes.



PREPARATION TIME
30 mins



COOKING TIME
35 – 40 mins



DIFFICULTY
MEDIUM

ACC TIP

A good chicken pie starts with a rich, well-seasoned sauce and plenty of tender chicken. Allow the filling to cool before adding the pastry to prevent the bottom from becoming soggy. Perfect for feeding a crowd!

CHEF'S NOTES

- A classic, time-honoured favourite.
- Use leftover roast or boiled chicken.
- The filling can be made a day ahead and chilled.
- Ideal for feeding large numbers with wholesome, satisfying ingredients.



FIELD KITCHEN NOTES

- Cook the filling in batches if necessary.
- Keep the filling covered to retain moisture and heat.
- Use field ovens for best results.
- Pies can be kept hot in insulated cabinets until served.



HISTORICAL NOTES

Chicken pie has been a staple in British cooking for centuries, from Tudor cooks to modern mess kitchens. It remains a comforting, nourishing dish that brings people together – a true classic on any table, in any time.



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BRITISH ARMY CATERING CORPS

CHICKEN DISHES



★ 12 TRUSTED RECIPES ★ COUNTLESS SATISFACTORY MEALS ★

GOOD FOOD – STRONG TROOPS

★ READY FOR ANYTHING ★

This collection of 12 classic chicken recipes has been created for the hardworking cooks of the British Army Catering Corps.

Each recipe is tried, tested and trusted to deliver hearty, wholesome meals that nourish, comfort and satisfy – wherever you are, whatever the conditions.

From traditional French favourites to time-honoured British classics, these dishes are designed to feed large numbers with flavour, economy and pride.



COOK WITH PRIDE – SERVE WITH PURPOSE

Every meal makes a difference

GOOD FOOD TODAY,
STRONG TROOPS TOMORROW.



CHEFS TIPS



PLAN AHEAD

Good planning makes all the difference. Prepare your ingredients and equipment before you start.



QUALITY INGREDIENTS

Use the best quality ingredients you can get. They don't just taste better, they cook better.



COOK WITH CARE

Take your time. Proper preparation and the right cooking technique bring out the best in every dish.



SEASON TO TASTE

Taste as you go and adjust seasoning. Simple seasoning done well makes food memorable.



SERVE WITH PRIDE

Presentation matters. A well-served dish shows respect for your food and the people you feed.



ACC TIP

Good planning, quality ingredients and proper preparation make all the difference. Cook with care, serve with pride and never waste a mouthful.

EVERY MEAL MAKES A DIFFERENCE

The British Army Catering Corps has a proud history of providing good, wholesome food to the Army – at home and on operations around the world. Our chefs and catering teams work in all conditions to keep morale high and standards higher.

STRONG IN SUPPORT – ESSENTIAL TO SUCCESS

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