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CHICKEN MAYONNAISE

Serves 6

This is a great dish to serve on a hot summer day for a lunch or to feature on a buffet. The chicken can be cooked up to a day ahead and refrigerated. Then bring the beautifully assembled dish to the table or buffet to serve.

- 1 chicken (3½–4 pounds)**
- 1 medium carrot, peeled**
- 1 medium onion**
- 4 whole cloves**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- 8 cups water**
- 1 large head Boston lettuce**
- 1 cup mayonnaise**
- 1 tablespoon Dijon mustard**
- 2 hard-cooked eggs, quartered**
- 2 ripe tomatoes, cut into 4 wedges each**
- 1 2-ounce can anchovy fillets in oil**
- 2 tablespoons well-drained capers**
- 5–6 fresh parsley sprigs, leaves removed and chopped**

1. Put the chicken in a stockpot and add the carrot, onion, cloves, salt, pepper, and water. Bring to a simmer and simmer for 30 minutes.



2. Cool the chicken in the broth for at least 30 minutes. (The chicken can be cooked up to a day ahead; transfer to a platter and refrigerate. If desired, strain the stock and reserve for another use.)
3. Pull off the outer leaves from the head of lettuce, leaving the center heart (about 2 inches long) intact. Wash and dry the lettuce leaves and cut crosswise into ½-inch-wide strips.
4. Skin the chicken and pull the meat off the bones in large pieces, then cut into thin slices.
5. Mix the mayonnaise with the mustard.
6. Put the shredded lettuce in a large glass bowl. Arrange the sliced chicken on top of the lettuce and coat with the mayonnaise, spreading it with a spatula so that all the chicken is coated. Stand the lettuce heart in the center of the mayonnaise (you may have to push the pieces of chicken aside to make a hole so that the heart can stand up) and arrange the quartered eggs, tomatoes, anchovy fillets, and capers in an attractive pattern on top. Sprinkle with the chopped parsley and serve.