



**NAME OF THE RECIPE:**

Chicken rappie pie

**PARTICIPANT'S NAME:**

Réanne Cooper

**CATEGORY:**

Family Table (family)

**PROVINCE:**

Nova Scotia

**STORY:**

Rappie pie is an Acadian dish from Nova Scotia. This dish, which represents my Acadia and Francophonie, is often served at large parties or gatherings. My mother and I love serving it with pickled beets. There's nothing better than a good rappie pie with a perfect crust, like the one that my grandfather makes!

**INGREDIENTS:**

**Step 1 – cook the chicken**

- 1 chicken (about 8 lbs)
- 7.5 L water
- 1/3 cup salted green onions
- 2 tbsp salt (to taste)
- 1 tbsp pepper (to taste)
- 4 chopped onions

**Step 2 – potato mixture**

- 4 lbs grated potatoes, liquid drained\*
- 2 tbsp salted green onions
- 1 tbsp salt (to taste)
- 1/2 tsp pepper (to taste)

**INSTRUCTIONS:**

1. Boil chicken in water with onions, salt and pepper. Simmer for a few hours. Debone the chicken and cut the meat into pieces. Keep all of the broth. This step can be done in advance.
2. Heat the broth until it comes to a boil. Add the grated potatoes, salted onions, salt and pepper to a large bowl.
3. Mix while adding one cup of broth at a time. Stir continuously while adding broth until all of the ingredients are combined.
4. Grease a casserole dish (approximately 12 x 18 inches) and add half of the potato mixture. Add part of the chicken and cover it with the rest of the potato mixture. Bake in the oven at 350°F for three hours or until the crust has browned. You can add butter to the crust while it bakes to enhance the flavour and give it a nice crust.



**INGREDIENTS:**

- 17 to 22 cups broth (according to desired consistency, the liquid drained from the grated potatoes or the instructions on the package of store-bought grated potatoes).
- You can buy ready-made potatoes in some stores. If not, the potatoes must be grated by hand. Use a regular grater, then place potatoes in a pillowcase and squeeze out all of the liquid. Discard the liquid, but keep the potatoes. You can also use a juicer or food processor to extract the potato liquid. Once again, keep only the solid potato mixture.