

HUNS BRUDEN & BOABAT

[seared chicken & raisin quick bread]



4 servings



1.5 hours

INGREDIENTS

Huns Bruden (seared chicken):

- 8-10 drumsticks; skinless
- 1/2 cup butter
- 1-2 cups water
- salt & pepper

Boabat (quick bread):

- 4 cups flour
- 2.5 TBSP baking powder
- 2 tsp salt
- 1/2 cup sugar
- 4 eggs
- 1/2 cup butter; melted
- 1 1/3 cups milk
- 1/2 tsp vanilla extract
- 1.5 cups raisins

Mashed potatoes:

- 8 Russet potatoes; peeled, and cubed
- Water to boil
- 1/2 TBSP salt
- 1 cup milk
- 3 TBSP mayonnaise
- Salt and pepper to taste

Alternatives for Cooking Boabat:

1. Scoop Boabat dough directly on top of the chicken in the pot. Cover and cook until the Boabat reaches an internal temperature of 190°F.
2. Bake in a 350°F oven for 45- 60 minutes in an 8x8 inch glass dish, internal temperature should reach 190 °F.

DIRECTIONS

Seared and cook the Chicken:

1. In a large pot, melt butter and add the drumsticks, frying them on both sides until they turn golden brown. Pour in enough water to cover three-quarters of the chicken, then cover and cook over medium heat.

Prepare the Boabat:

1. In a bowl, whisk together flour, baking powder, salt, and sugar. Incorporate the eggs, melted butter, milk, and vanilla extract until everything is well blended, then gently fold in the raisins.
2. Scoop the dough into a steamer pot, placing it atop the chicken pot. Cover and steam for 20-30 minutes until the quick bread reaches an internal temperature of 190°F.

Boil the Potatoes:

1. In a large pot, combine the potatoes and salt, adding enough water to fully submerge them. Cover and bring to a boil. Once boiling, reduce the heat and cook until the potatoes are tender when pierced with a fork.
2. Drain the water, mash the potatoes, and stir in milk and mayonnaise until the mixture is smooth and well combined. Taste and adjust with salt and pepper as desired.

Enjoy this delightful traditional Mennonite meal!