

Coronation Chicken

Ingredients

- 3 tbsp almond slivers
- 1/2 shallot
- 1 tbsp dried apricots
- 1 tbsp lemon juice (roughly 1/4 of a smooth lemon)
- 1 tbsp extra-virgin olive oil
- 3 tsp your favorite yellow curry powder
- 1 tsp tomato paste
- 90 ml dry red wine
- 30 ml water
- 1/4 tsp dark brown sugar
- 225 ml Duke's mayonnaise *
- 100 ml 2% milk *
- 4 tsp thompson raisins *
- 1 tsp dried black currants *
- 650 g shredded cooked chicken breast *

Equipment

- A wide skillet or frypan
- A knife and cutting surfaces
- A standard set of measuring spoons
- Two medium mixing bowls

Process

1. Toast the almonds in your pan before setting them aside.
2. Chop the half shallot and apricots very finely.
3. Squeeze 1 tbsp of lemon juice and set it aside.
4. Add olive oil to the pan and place it on medium heat.
5. Add the shallot and curry powder then cook about two minutes or until the shallot begins to soften.
6. Add tomato paste, wine, and water, then bring the pan to a mild boil.
7. Once it boils, add lemon juice and brown sugar then simmer until the mixture is slightly reduced.
8. Remove from heat and let cool substantially.
9. Transfer to a bowl and mix in mayonnaise, milk, almonds, and all the fruit to complete the dressing.
10. Place shredded chicken in another bowl and add dressing until the desired consistency is reached.
11. Sample the mixture before adding salt and pepper to taste.
12. Let rest in the refrigerator until completely cooled.

Summary

This recipe was adapted from the original recipe used for Queen Elizabeth's "Coronation Luncheon" in 1953 and incorporates elements of several variations served around London in 2023. Most of the changes I've made are to ratios, but I've also included more fruits, omitted watercress, and used a mayonnaise/milk combination in place of whipping cream.

* These values have been estimated after-the-fact. I made visual judgments during preparation to decide actual amounts and neglected to record them. The combined volume of mayonnaise and milk was measured at 325 ml. The chicken was measured at 500 g, but was too little for the amount of dressing made.