

Rappie Pie

Ingredients:

- 10 lbs bag of potatoes, peeled and grated
- 5 lbs of chicken (1 whole chicken)
- 1 onion, quartered
- 1 heaping tablespoon of salted green onions (see recipe below)
- 20 cups water
- ½ tsp salt
- ¼ tsp pepper
- 6 tablespoons of butter
- 6 slices of uncooked bacon, chopped
- Butter for greasing your pan

Directions:

1. Cut up the chickens and add them to 20 cups of water. Add in the quartered onion, salted green onions, salt and pepper. Bring the water to a boil until the chicken is cooked (about an hour)
2. While the chicken is cooking, prepare the potato mixture. Peel the potatoes then grate them into a bowl covered with cheesecloth. Squeeze the potatoes well to remove all the juice. Transfer the potatoes to a large heat-safe bowl.
3. Remove the cooked chicken from the broth mixture and allow chicken to cool before shredding it into bite sized pieces.
4. Preheat your oven to 350°F. Grease a large baking dish.
5. If your broth has cooled too much, be sure to bring your both back to a boil before adding it to your potato pulp. Stirring constantly, add boiling broth (1 cup at a time) to your potato pulp. The consistency will be runnier with the more broth you add, so be sure to stop when it's similar to porridge.
6. Pour half of the potato mixture into a greased pan and add the chicken scattered over the top. Pour the remaining potato mixture over the top of the chicken and smooth.
7. Add chopped bacon to the top alongside pats of butter.
8. Bake for 2-3 hours or until bacon is cooked and the potatoes are golden brown.

Acadian Salted Green Onions (scallions) are a staple of Acadian cooking. There is no real recipe for salted onions, but the concept is incredibly simple: Add salt to the onions to preserve them.

Ingredients:

- Green onions (scallions)
- Large grained kosher salt

Directions:

- Chop up the green onions discarding the roots.
- Place them in a large bowl and add enough salt to coat the onions. Toss and add a bit more salt.
- Let sit overnight then add a bit more salt the next day. Pack your onions into mason jars to preserve.

Original recipe from by: <https://www.yarmouthandacadianshores.com/>