

chicken relleno

Made with a whole lot of love, chicken relleno is a showstopper at the dinner table, a feast for the eyes as well as the taste buds. Usually reserved for festive events, this stuffed chicken has intact skin that is roasted until golden, while the inside is delectable a mix of ground meat, eggs, cheese, and raisins.

INGREDIENTS

1 whole chicken, 1.2 kg, deboned
 ¼ cup Silver Swan Soy Sauce
 ¾ cup lemon lime soda
 ½ tsp ground black pepper

STUFFING

¾ kg ground pork
 2 Tbsp chopped white onions
 4 Tbsp sweet pickle relish
 2 chorizo Bilbao, diced
 ¾ cup grated cheddar cheese
 ½ cup raisins
 2 Tbsp Datu Puti Patis
 1 egg
 ¼ cup Japanese bread crumbs
 1 ½ tsp salt
 ½ tsp ground black pepper

DIPPING SAUCE

1 cup UFC Banana Catsup

PROCEDURE

1 Marinate chicken in **Silver Swan Soy Sauce**, lemon lime soda, and pepper for 30 minutes.

2 In a mixing bowl, combine ground pork, onion, pickle relish, chorizo Bilbao, cheese, raisins, **Datu Puti Patis**, egg, and bread crumbs. Season with salt and pepper.

3 Put the stuffing in the deboned chicken. Secure neck cavity with skewers and roast for 45 minutes.

4 Serve with **UFC Banana Catsup** on the side.

TAKES 1 TO 1.5 HOURS

MAKES 10 TO 12 SERVINGS



TIME SAVER Let your butcher do the dirty work! Have the whole chicken deboned and the meat (pork shoulder and back fat) freshly ground upon purchase.