Rellenong Manok (Filipino Stuffed Chicken with Pork)

Mel shows us how to whip up a delicious filipino dish this christmas- Stuffed Chicken with pork. It's easy and sinfully tasty!!

Rellenong Manok (Stuffed chicken)

Ingredients:
1 whole chicken, deboned;
1 whole lemon;
3 tbsp soy sauce;
2 tbsp sugar;

Stuffing:
500g minced pork;
1 cup ham;
2 hotdogs sliced;
1 cup carrots, finely chopped;
1/2 cup breadcrumbs;
1 cup pickle relish;
1/2 cup raisins;
1/2 cup cheddar cheese, grated;
2 eggs, beaten;
2 hard boiled eggs, cut into halves;
3 tbsp soy sauce;
2 tbsp sugar;
Salt and pepper;
2 tbsp of melted butter;

Procedure:

Marinate chicken in lemon, soy sauce and sugar overnight. Heat the oven at 180 C. In a bowl, mix all stuffing apart from sliced hotdogs and hard boiled eggs. Stuff the chicken in all parts. Arrange the hotdogs and hard boiled eggs in the centre of the stuffed chicken. Close the chicken and tie it with a string. Wrap it with the aluminium foil. Cook it the oven for an hour or until the chicken is cooked. Remove the foil and brush the chicken with melted butter and put it back in the oven until the skin is golden brown.

Look more here: www.FilipinoFood.ph