

COOKING WITH CHEF EDDIE LEE
stuffed chicken

FROM THE CHARTER OAK RESTAURANT

INGREDIENTS

3 lb	<i>whole chicken</i>
4 oz	<i>boneless skin-on chicken thigh</i>
1 tsp	<i>milk powder</i>
2 cloves	<i>garlic confit</i>
3 cubes	<i>ice</i>
pinch	<i>salt</i>

METHOD

1. *Chop the chicken thighs into small cubes, small enough to run through the meat grinder.*
2. *Place the chopped chicken into a small bowl, adding in the garlic confit and salt. Mix together.*
3. *With the grinder with a medium die, grind the mixture through, twice.*
4. *Fold in the milk powder and ice.*
5. *Grind for a third time.*
6. *Transfer the sausage into a piping bag.*
7. *Pipe the sausage between the whole chicken's skin and meat.*
8. *Once piped throughout the entire chicken, season your chicken and roast at 400 degrees until the center of the chicken reaches 165 degrees.*