



"Galantine" - chicken deboned & stuffed.



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Thanksgiving turkey, stuffed.

Spanish/American poultry stuffing

This is a kind of half & half recipe. The traditional stuffing in Spain tends to be meat-based and not my cup of tea - overpowers the delicate flavors of the bird. My favorite American-style bread-based version doesn't always work for folks here; so decided to take the middle ground: meat & bread together.

The recipe can be made two ways: 1. **Forcemeat** where the ingredients are pureed in a food processor, and 2. **Chopped** where the stuffing mixture is diced to a coarser texture. Both are good, depends on what you like.

Ingredients

1 cup ground chicken (thigh if possible)

1 cup ground lean pork

4 x strips of bacon, diced

1/4 cup ham (diced) use cured ham if available

1/2 onion, roughly chopped

1 cup of mushrooms, roughly chopped

1 x 6" piece of leek, roughly chopped

2/3 x stalks of celery, diced

3 cups of day old bread, roughly chopped

1 cup chicken stock

1 egg

Olive oil

Salt, pepper, poultry seasoning

Preparation

In a large bowl, pour chicken stock over the bread, set aside.

Heat a little olive oil in a large frying pan or pot.

Brown bacon in the oil, set aside the bacon, leave fat in the pan

Brown mushrooms in the oil (add extra oil if needed). Set aside.

Lightly brown chicken & pork. Set aside.

Sauté onion, leek & celery until soft 3 or 4 minutes. Season with poultry seasoning, salt & pepper.

Return bacon & mushrooms to the pan, add the ground pork & chicken

Forcemeat version: Let it cool down a little, then add the egg, bread, cooked meat & veg in the processor, whiz until well mixed.


Chopped version: If you prefer a coarser stuffing - just mix the bread with the other ingredients, chop to the desired consistency give it a stir and cook for a few minutes to mix the flavors. Let it cool a bit, then mix in the egg.

Check seasoning by frying up a small spoonful and adjust as needed.

That's it. Use it to stuff poultry, pork chops, etc. It's good on its own as well, make patties & fry it up like a fritter.

Note:

1. A nice addition is to add some broken up walnuts to the final mix for a bit of crunch.
2. Diced chorizo or kielbasa can be used in place of the ham.

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