

Stuffed chicken

Ingredients

- 1 4-pound chicken
- 3 teaspoons salt
- 3 cloves of crushed garlic
- half a teaspoon of oregano powder
- 1 chopped onion
- 1 1/2 pounds of pork
- a quarter pound of ham
- 3 tablespoons butter
- 2 tablespoons tomato sauce
- 1 tablespoon raisins

Directions

- Marinate the chicken inside and outside several hours before filling it.
- Grind the ham and the pork and add the other ingredients seasoning and fill the chicken.
- Sew the opening and grease it on the outside with butter.
- Cook in the oven in an uncovered mold. When golden, cover with the lid and simmer for 2 hours.

