

# Cooking at Riegelmann's

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## Stuffed Chicken Thighs

### **Ingredients**

2 chicken hind quarters, leg & thigh bone removed

½ pound of your favorite meatloaf recipe, uncooked (chicken, turkey, sausage)

6 strips bacon

1 small onion diced

3 cloves garlic minced

½ pound red potatoes quartered

½ pound mushrooms quartered

Olive oil

Salt and pepper

Fresh Rosemary

### **Preparation of Stuffed Chicken Thighs**

Lay 3 strips of bacon side by side (2x)

Season chicken with salt and pepper, place skin side down on the bacon

Place 4 ounces of meatloaf (about the size of a stick of butter) inside each leg/thigh

Roll into a log and wrap bacon around making sure the end is tucked underneath

Combine the onion, garlic, potatoes, and mushrooms in a mixing bowl, drizzle with olive oil and season with salt and pepper

Place stuffed chicken rolls on a lightly greased sheet pan and surround with potato mixture

Bake in a 400 degree oven for 20 minutes

Remove from oven, stir potato mixture and baste chicken with pan drippings

Return to the oven and cook until an internal temperature of 165 degrees

Remove from the oven and allow to rest for 5 minutes

Slice chicken rolls and serve on a bed of the potato mixture

Garnish with a sprig of fresh rosemary

### **Classic Turkey Meatloaf**

#### **Ingredients**

2 pounds ground turkey

1 pound pork sausage

3 whole eggs

2 tablespoons olive oil

1 large onion diced small

2 tablespoons minced garlic

6 dashes L&P Worcestershire sauce

½ cup ketchup

Dried herbs to taste (basil, thyme, oregano)

Binder: 1 ½ cups of rolled oats or 2 cups dried bread crumbs

Salt and pepper to taste

#### **Preparation**

Cook onion and garlic oil until tender and lightly brown. Allow to cool

Combine all ingredients and mix thoroughly

Allow to sit for 30 minutes before cooking

#### **Uses**

Can be formed into one large meatloaf and baked

Use as a stuffing for chicken rolls or inside pork chops

Form into patties, brown off and cover in gravy for a Salisbury steak

Divide into three Zip-lock freezer bags and save for future use