

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Large	Onion	Stuffing
Half		5 g	Bread, White	Stuffing - Make
1		Inch	Ginger	Stuffing - Mince
2		25 g	Chillies Green	Stuffing - Mince
A		Few	Mint Leaves (Pudina)	Stuffing - Mince
		Little	Salt	Stuffing - to taste
1		Large	Chicken	clean and wash
2		Tablespoon	Ghee	Heat
2		Tablespoon	Plums	Add to stuffing
1		Tablespoon	Sugar	Add to stuffing
1		Tablespoon	Vinegar	or Lime Juice - /
2		Large	Potatoes	Boil and Mash th
1		Teaspoon	Pepper Powder	Add to mashed
1		Teaspoon	Garam-Masala	Add to mashed

Method

Heat the ghee in a vessel, and brown the minced onions first. Then add bread pieces and fry. Add rest of the minced masala and cook for 5 minutes. Finally add salt to taste. This is a general stuffing for roasts meats or vegetables.

Prepare the whole chicken, and clean and wash it, without cutting its legs and wings. Slice the belly. And clean it thoroughly from inside, to remove all blood and other stains.

In a pan, heat ghee, and fry the stuffing, then add plums, and mashed potatoes with spice powders. When done, fill the inside with the above stuffing, and close the opening, with stitches of thin thread so that the stuffing does not come out while cooking. Fold and tie the legs and wings in the front, and place the chicken in the oven and bake it.

Alternative method is to fry it. In a large enough vessel, put ghee and heat it up, and then place the chicken, and brown it. Constantly baste it, with the hot ghee, with a spoon. When one side is brown, turn it to the other side, and fry it. Do not allow the meat to be burnt. You may have to add more ghee, if there is no fat of the chicken coming out.

When the chicken is brown, pour two cups of boiling water and cook. Put salt and spices like cinnamon and cloves and cook till the meat is well done.

Serve the whole chicken at the dining table, and carve out the pieces, and have it with a salad, or a sauce of your liking.

You can boil the liver and gizzard of the chicken and make tiny cubes and add it while the stuffing is being prepared and include it in the stuffing.