

Relleno Negro



6 servings



2.5 hours

INGREDIENTS

The Chicken & Broth:

- 1 whole roasting chicken (4 to 5 lbs)
- 1 bar (3.5 oz) Black Recado (found in the international aisle or online)
- 10 cups water
- 1 large onion, quartered
- 4 cloves garlic, smashed
- 2 tsp dried oregano
- 1 tsp salt (adjust to taste)
- ½ tsp black pepper

The Stuffing

- 1 lb ground pork
- 1 raw egg
- 2 tbsp of the Black Recado
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp ground allspice
- 3 hard-boiled eggs, peeled



DIRECTIONS

- In a medium bowl, combine the ground pork, the raw egg, 2 tablespoons of the Black Recado, salt, pepper, and allspice. Mix this by hand until the color is an even grey-black.
- Take about one-third of the pork mixture and pack it firmly into the bottom of the chicken cavity.
- Place the three whole hard-boiled eggs inside the cavity, lining them up in the center.
- Pack the remaining pork mixture around and over the eggs, filling the cavity completely.
- Use a needle and kitchen twine to sew the cavity shut tightly. If you do not have twine, use several sturdy wooden skewers to "lace" it closed. You must ensure the pork is sealed inside.
- In a small bowl, take the remaining Black Recado paste and mix it with 1 cup of warm water. Use a spoon to mash it until it's completely dissolved into a black liquid with no lumps.
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Relleno Negro - continued

- Place the stuffed chicken into a large stockpot.
- Pour the dissolved Black Recado over the chicken, then add the remaining 9 cups of water (the chicken should be mostly submerged).
- Add the onion, garlic, oregano, salt, and pepper.
- Bring the pot to a boil over medium-high heat. Once it's boiling, reduce the heat to low, cover the pot, and let it simmer gently for 1.5 to 2 hours.
- You'll see the chicken become tender and the broth turn into a rich, aromatic black soup.
- Carefully lift the whole chicken out of the pot and place it on a carving board.
- Remove the twine or skewers.
- Carefully cut the chicken into serving pieces.
- Most importantly, slice the "But" (the pork stuffing) [pronounced 'Boot'] into thick rounds.
- Each person should receive a piece of chicken and a slice of the stuffing with a beautiful cross-section of the boiled egg in the middle.
- Ladle the hot black broth over everything and serve with warm corn tortillas.

NOTES: The image shows a whole egg, which you can do instead. Also, it shows carrots, which aren't usually an ingredient - but you can add them. And the cilantro garnish is also optional.