

Rice Stuffed Chicken in Honey Pomegranate Sauce

1 tablespoon granulated coffee, dissolved in 1 tablespoon boiling water

4 tablespoons honey

2 tablespoons pomegranate syrup

2 teaspoons chopped garlic

8 large bone in skin on chicken thighs

2 cups cooked rice

1 cup sautéed mushrooms (or oven baked) (directions to follow) *

4-5 pieces deli sliced salami or bologna (or other smoked meat), chopped

Directions:

Preheat oven to 350 F/180 C. Prepare cooked rice [Simple Basic White Rice](#). Let cool.

Mix dissolved coffee, honey, pomegranate syrup and chopped garlic together in a bowl for sauce and set aside.

Sautee mushrooms or "saute" in the oven (recipe to follow).

Mix rice, mushrooms and chopped salami. With your fingers (I use latex gloves) make pockets without detaching skin from chicken. Stuff chicken with rice mixture and place in baking pan. Brush tops of chicken with sauce mixture. Bake in preheated oven for about an hour and 15 minutes till an hour and a half or until chicken is cooked through and beautifully browned.

Oven Sauteed Mushrooms

4 baskets (250 grams each) portobello and regular mushrooms, cleaned and sliced

2-3 tablespoons oil

1-2 teaspoons salt

Preheat the oven to 350 F/180 C. In large pan which you can put mushroom in one layer (more or less) place sliced mushrooms. Toss with the oil and salt till coated. Bake 25-30 minutes or till richly browned

The mushrooms stay meaty and don't get mushy.