

## Turducken Recipe

### Ingredients:

1 turkey about 20 lbs

3 ducks

2 chickens

6 quails

Marinates for turkey and chickens: (this can also be used for Malaysian satay)

3 tbsp Paprika

1 tbsp Cayenne Pepper

1 tbsp Brown Sugar

2 tsp Turmeric

2 tsp Black Pepper

1 tsp Cumin

1 tsp Coriander

1 tsp Salt

1 tsp Chili Powder

1 tsp Garlic Powder

0.5 tsp Ginger Powder

Marinates for ducks and quails:

0.5 cup plum sauce

### Methods:

1. Debone and flatten all birds
2. Discard the skin of ducks
3. Marinate ducks and quails with plum sauce

4. Place a wax paper or parchment paper on a table, put chickens (skin side down) on the paper, sprinkle the chicken with Malaysian marinates (pretty much cover the whole chicken with a thin layer of the powder mixture)

5. Put quails in the middle of the chickens, roll up the chickens (at this point, it should look like a big sausage with paper on the outer layer, chicken on the second layer, quail in the middle)

[WINDOWS-1252?]6. Keep the roll in the freezer until it's firm to touch

7. Place a wax paper or parchment paper on a table, put duck on the paper, take off the paper of the chicken wrap and place the chicken on the duck

8. Roll up the duck as indicated above and keep it in the freezer

9. Place a wax paper or parchment paper on a table, put turkey (skin side down) on the paper, sprinkle the turkey with Malaysian marinates (pretty much cover the whole turkey with a thin layer of the powder mixture)

10. Take off the paper of the duck wrap and place it on the turkey

11. Roll up the turkey as indicated above and keep it in the freezer

12. When turkey is firm to touch, take off the paper. Right now you should have turkey on the outer layer, duck on the second layer, chicken on the third and quail at the center.

13. Tie the turkey roll with string and bake in oven at 250F for about 4-5 hours until the temperature of the center of the turkey roll reaches 160F

14. Let the turkey to rest for about 25 minutes on cooling rack

15. Then you can slice the turkey and enjoy

\*The reason why keeping the roll in the freezer each time is easier to wrap, roll and tie the turkey.

\*If deboning is too difficult to do, you may buy 1 turkey breast, 2 duck breasts, 2 chicken breasts, and 4 quail breasts. But you have to butterfly and pound out the breasts.

[WINDOWS-1252?]\*All the birds' bones can be used to make stock and gravy ahead of time.