

ROUSES BONELESS STUFFED CHICKEN

Preheat oven to 325°F. Chop onions, celery and carrots (one cup combined). Place chopped vegetable in bottom of a heavy roasting pan. If you have a small roasting rack, you do not need to use the vegetables. Place chicken or duckling (Breast down) on top of the vegetables or roasting rack. It is not necessary to cover with foil. (Caution should be taken during the cooking process to assure the meat does not stick to the pan or rack.) A small amount of water can be added during the cooking process if needed. Cook at this temperature for approximately one and one half hours. Using an internal probe thermometer in the thickest part of the meat, check the internal temperature has reached 165°F to assure the meat is fully cooked. At this point turn the chicken or duckling over, and raise the temperature to 375°F for approximately 15 minutes to allow final browning.

ROUSES CLASSIC TURDUCHEN

Preheat oven to 375°F. Place turduchen breast side up in a heavy roasting pan along with a small amount of water (approximately 1 cup). Cover with foil and bake for approximately 3 hours. (Check periodically to assure there is water in the pan.) A small amount of water can be added as needed at any time during the cooking process. After 3 hours open foil and bake for an additional 45 minutes. Insert an internal thermometer in the thickest part of the turduchen to assure an internal temperature of 165°F is reached.

ROUSES CAJUN SPECIALTIES RECOMMENDED COOKING TIMES

Cook the following at 375°F

Sausage Stuffed Bone-in Chicken Breast -
1 Hour 15 Minutes

Sausage Stuffed Mushrooms - *50 Minutes*

Chicken Cordon Bleu - *45 Minutes*

Stuffed Green Peppers - *1 Hour 15 Minutes*

Steak Pinwheels - *45 Minutes*

Stuffed Jalapenos - *50 Minutes*

Bacon Wrapped Stuffed Pork Tenderloin
45 Minutes or until internal temperature of 165°F

Please Note: These are minimal cooking times to achieve desired safe internal temperatures. You may cook them longer for more of a browning or crispier effect.

